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CP360ST
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Microwave oven

user manual

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SAMSUNG

using this manual

Thank you for purchasing a SAMSUNG microwave oven.
Your Owner's Manual contains important safety instructions and essential information on using and caring for your new microwave oven.
Before using your oven, important safety instructions read carefully and keep it for future reference.
A handy quick look-up guide explaining basic cooking operations is provided inside the front cover for your convenience.

safety information

- Before operating the appliance, please read this manual thoroughly and retain it at a safe place near the appliance for your future reference.
- Use this appliance only for its intended purpose as described in this instruction manual. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Warnings and Important Safety Instructions in this manual do not cover all possible conditions and situations that may occur. It is your responsibility to use common sense, caution, and care when installing, maintaining, and operating your appliance.
- Because these following operating instructions cover various models, the characteristics of your microwave oven may differ slightly from those described in this manual and not all warning signs may be applicable. If you have any questions or concerns, contact your nearest service center or find help and information online at www.samsung.com.

Important safety symbols and precautions.

The following symbols are used in the text of this Owner's Manual:

⚠ WARNING	Hazards or unsafe practices that may result in **severe personal injury or death**.
⚠ CAUTION	Hazards or unsafe practices that may result in **minor personal injury or property damage**.
CAUTION	To reduce the risk of fire, explosion, electric shock, or personal injury when using your microwave oven, follow these basic safety precaution

	Do NOT attempt.
	Do NOT disassemble.
	Do NOT touch.
	Follow directions explicitly.
	Unplug the power plug from the wall socket.
	Make sure the machine is grounded to prevent electric shock.
	Call the service center for help.
	Note
	Important

WARNING Severe warning signs for installation

The installation of this appliance must be performed by a qualified microwave service technician trained by the manufacturer. Please see the section “Installing your Microwave Oven”.

Plug the power cord into the proper wall socket or higher and use the socket for this appliance only. Plug the power plug into the wall socket firmly. In addition, do not use an extension cord.

- Failure to do so and sharing a wall socket with other appliances using a power strip or extending the power cord may result in electric shock or fire.
- Do not use an electric transformer. It may result in electric shock or fire.

The installation of this appliance must be performed by a qualified technician or service company.

- Failing to do so may result in electric shock, fire, an explosion, problems with the product, or injury.

It should allow to disconnection of the appliance from the supply after installation.
The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.

The microwave oven is intended to be used on the counter or counter top use only, the microwave oven shall not be placed in a cabinet.

Do not install this appliance near a heater, inflammable material.
Do not install this appliance in a humid, oily or dusty location, in a location exposed to direct sunlight and water (rain drops).
Do not install this appliance in a location where gas may leak.

- This may result in electric shock or fire.

The appliance is not intended for installing in road vehicles, caravans and similar vehicles etc.

This appliance must be properly grounded.
Do not ground the appliance to a gas pipe, plastic water pipe, or telephone line.

- This may result in electric shock, fire, an explosion, or problems with the product.
- Never plug the power cord into a socket that is not grounded correctly and make sure that it is in accordance with local and national codes.

CAUTION Caution signs for installation

This appliance should be positioned in such a way that it is accessible to the power plug.

- Failure to do so may result in electric shock or fire due to electric leakage.

Install your appliance on a level and hard floor that can support its weight.

- Failure to do so may result in abnormal vibrations, noise, or problems with the product.

Install the appliance while maintaining the proper distance from the wall.

- Failure to do so may result in fire due to overheating.

The minimum height of free space necessary above the top surface of the oven.

WARNING Severe warning signs for electric

Remove all foreign substances such as dust or water from the power plug terminals and contact points using a dry cloth on a regular basis.

- Unplug the power plug and clean it with a dry cloth.
- Failure to do so may result in electric shock or fire.

Plug the power plug into the wall socket in the right direction so that the cord runs towards the floor.

- If you plug the power plug into the socket in the opposite direction, the electric wires within the cable may be damaged and this may result in electric shock or fire.

Plug the power plug into the wall socket firmly. Do not use a damaged power plug, damaged power cord or loose wall socket.

- This may result in electric shock or fire.

Do not pull or excessively bend the power cord.
Do not twist or tie the power cord.
Do not hook the power cord over a metal object, place a heavy object on the power cord, insert the power cord between objects, or push the power cord into the space behind the appliance.

- This may result in electric shock or fire.

Do not pull the power cord, when unplugging the power plug.

- Unplug the power plug by holding the plug.
- Failure to do so may result in electric shock or fire.

When the appliance or the cord is damaged, contact your nearest service center.

CAUTION Caution signs for electric

Unplug the power plug when the appliance is not being used for long periods of time or during a thunder/lightning storm.

- Failure to do so may result in electric shock or fire.

WARNING Severe warning signs for using

In the event of a gas leak (such as propane gas, LP gas, etc.), ventilate immediately without touching the power plug. Do not touch the appliance or power cord.

- Do not use a ventilating fan.
- A spark may result in an explosion or fire.

Take care that the door, heater or any of the other parts do not come into contact with the body while cooking or just after cooking.

- Failure to do so may result in burns.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

When moving heating elements, make sure to use the equipment designed to move heating element while wearing safety gloves provided with the product, and see if temperature drops sufficiently (at least 10 minutes after grill or combination cooking operation) after operation.

ALWAYS use oven gloves when removing a dish from the oven to avoid unintentional burn.

Stand at arms length from the oven when opening the door.
Reason : The hot air or steam released may cause scalding.

Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container; To prevent this situation ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize. Stir during heating, if necessary, and ALWAYS stir after heating. In the event of scalding, follow these FIRST AID instructions:

- Immerse the scalded area in cold water for at least 10 minutes.
- Cover with a clean, dry dressing.
- Do not apply any creams, oils or lotions.
- Contact a doctor

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

Children should be supervised to ensure that they do not play with the appliance.

Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode even after microwave heating has ended.

WARNING : The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.

WARNING : Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

WARNING : When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.

Appliance is not to be used by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.

WARNING : Accessible parts may become hot during use. To avoid burns young children should be kept away.

WARNING : Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

Do not touch the power plug with wet hands.

- This may result in electric shock.

Do not turn the appliance off by unplugging the power plug while an operation is in progress.

- Plugging the power plug into the wall socket again may cause a spark and result in electric shock or fire.

Keep all packaging materials well out of the reach of children, as packaging materials can be dangerous to children.

- If a child places a bag over its head, it may result in suffocation.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

- Failing to do so may result in electric shock, burns or injury.

Never use the multi-purpose pan for the microwave oven or the defrosting function.

- This may result in sparks or fire.

Never use this appliance for purposes other than cooking.

- Failure to do so may result in fire.

Open sealed containers (baby bottles, milk bottles, etc.) and make a hole in food items such as shells or nuts (eggs, chestnuts, etc) with a knife, before cooking them.

- Failure to do so may result in burns or injury due to the item bursting.

Do not touch the inside of the appliance immediately after cooking, because the inside of the appliance is hot after being heated for a long time or heating a small amount of food.

- Failure to do so may result in burns.

Do not use aluminium foil, metal objects (such as containers, forks, etc.) or containers with golden or silver trims.

- This may result in sparks or fire.

Never heat plastic or paper containers and do not use them with the oven function.

- Failure to do so may result in fire.

Take care that food does not come into contact with the heater when cooking food with the oven.

- This may result in fire.

Do not over-heat food.

- This may result in fire.

Do not heat food wrapped in paper such as magazines or newspaper.

- This may result in fire.

Do not use or place inflammable sprays or objects near the oven.

- This may result in fire or an explosion.

Do not open the door when the food in the cooking compartment is burning.

- If you open the door, an inflow of oxygen occurs and this may result in fire.

Do not insert fingers, foreign substances or metal objects such as pins or needles into the inlet, outlet and holes. If foreign substances are inserted into any of these holes, unplug the power plug from the wall socket and contact your product provider or nearest service center.

- Failure to do so may result in electric shock or injury.

NEVER fill the container to the top and choose a container that is wider at the top than at the bottom to prevent the liquid from boiling over. Bottles with narrow necks may also explode if overheated.

NEVER heat a babys bottle with the teat on, as the bottle may explode if overheated.

DO NOT touch heating elements or interior oven walls until the oven be cooled down.

Do not immerse the power cable or plug in water and keep the power cable away from heated surfaces.

Do not operate this appliance if it has a damaged power cable or plug.

DO NOT operate the microwave oven when it is empty. The power will be cut off automatically for safety. You can operate normally after letting it stand for over 30 minutes. It is best to leave a glass of water inside the oven at all times. The water will absorb the microwaves energy if the oven accidently started.

WARNING : If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

WARNING : Liquids and other foods must not be heated in sealed containers since they are liable to explode.

If the appliance is flooded cut the power immediately and please contact your nearest service center.

- Failure to do so may result in electric shock or fire.

If the appliance generates a strange noise, a burning smell or smoke, unplug the power plug immediately and contact your nearest service center.

- Failure to do so may result in electric shock or fire.

Do not attempt to repair, disassemble, or modify the appliance yourself.

- Since a high voltage current enters the product chassis, it may result in electric shock or fire.
- You may be exposed to electromagnetic waves.
- When repairing the appliance is required, contact your nearest service center.

WARNING : It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.

If any foreign substance such as water has entered the appliance, unplug the power plug and contact your nearest service center.

- Failure to do so may result in electric shock or fire.

If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames;

CAUTION Caution signs for using

Only use utensils that are suitable for use in microwave ovens; DO NOT use any metallic containers, Dinnerware with gold or silver trimmings, Skewers, forks, etc. Remove wire twist ties from paper or plastic bags.
Reason : Electric arcing or sparking may occur and may damage the oven.

When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition;

Small amounts of food require shorter cooking or heating time.
If normal times are allowed they may overheat and burn.

You may notice a Clicking sound during operation (especially when the oven is defrosting).
Reason : This sound is normal when the electrical power output is changing.

Young children should NEVER be allowed to use or play with the microwave oven. Nor should they be left unattended near the microwave oven when it is in use. Items of interest to children should not be stored or hidden just above the oven.

Children should be supervised to ensure that they do not play with the appliance.

Take care as beverages or food may be very hot after heating.

- Especially when feeding a child, check that it has cooled sufficiently.

Take care when heating liquids such as water or other beverages.
- Make sure to stir during or after cooking.
- Avoid using a slippery container with a narrow neck.
- Remove the container at least 30 seconds after heating.
- Failing to do so may result in an abrupt overflow of the contents and cause burns.

Do not hold food or any part there of during or immediately after cooking.

- Use cooking gloves because it may be very hot and you could burn yourself.
- If you pull the ceramic dish or well-being multi-purpose pan forwards, food may spill and this may result in burns.

When the surface is cracked, turn the power switch of the appliance off.

- Failure to do so may result in electric shock.

Do not scratch the glass of the oven door with a sharp object.

- This may result in the glass being damaged or broken.

Do not stand on top of the appliance or place objects (such as laundry, oven cover, lighted candles, lighted cigarettes, dishes, chemicals, metal objects, etc.) on the appliance.

- Items, such as a cloth, may be caught in the door.
- This may result in electric shock, fire, problems with the product, or injury.

Do not operate the appliance with wet hands.

- This may result in electric shock.

Do not spray volatile material such as insecticide onto the surface of the appliance.

- As well as being harmful to humans, it may also result in electric shock, fire or problems with the product.

Do not apply excessive pressure or impact to the door or to the inside of the appliance.

- This may result in deformation to the product or injury due to electric wave leakage.
- Hanging onto the door may result in the product falling and causing injury.
- If the door is damaged, do not use the appliance and contact your nearest service center.

Do not place the appliance over a fragile object such as a sink or glass object.

- This may result in damage to the sink or glass object.

Use the appliance only after closing the door.

- If you use the appliance when it is contaminated by foreign substances such as food waste, it may result in problems with the appliance.

Take care when removing the wrapping from food that has just been taken out of the appliance.

- If the food is hot, hot steam may be emitted abruptly when removing the wrapping and you may burn yourself.

Do not unplug the appliance by pulling at the power cord, always grip plug firmly and pull straight out from the outlet.

- Damage to the cord may cause short-circuit, fire and/or electric shock.

Do not put your face or body close to the appliance while cooking or when opening the door just after cooking.

- Take care that children do not come close to the appliance.
- Failure to do so may result in burns from the heat.

Do not place food or heavy objects over the door when opening the door.

- The food or object may fall and this may result in burns or injury.

Do not abruptly cool the door, the inside of the appliance, or the dish by pouring water over it during or just after cooking.

- This may result in damage to the appliance. The steam or water spray may result in burns or injury.

Appliances are not intended to be operated by means of an external timer or separate remote-control system.

WARNING Severe warning signs for cleaning

Do not clean the appliance by spraying water directly onto it.
Do not use benzene, thinner or alcohol to clean the appliance.

- This may result in discoloration, deformation, damage, electric shock or fire.

Before cleaning or performing maintenance, unplug the appliance from the wall socket and remove food waste from the door and cooking compartment.

- Failure to do so may result in electric shock or fire.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

Do not use your microwave oven to dry papers or clothes.

For your safety, do not use high-pressure water cleaners or steam jet cleaners.

during cleaning conditions the surfaces may get hotter than usual and children should be kept away. (cleaning model only)

excess spillage must be removed before cleaning and shall specify which utensils can be left in the oven during cleaning. (cleaning model only)

CAUTION Caution signs for cleaning

The oven should be cleaned regularly and any food deposits removed.

Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

Take care not to hurt yourself when cleaning the appliance (external/internal).

- You may hurt yourself on the sharp edges of the appliance.

Do not clean the appliance with a steam cleaner.

- This may result in corrosion.

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

(a) Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.

(b) Do not place any object between the oven door and front face or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use first with a damp cloth and then with a soft dry cloth.

(c) Do not operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer. It is particularly important that the oven door closes properly and that there is no damage to the:
(1) Door (bent)
(2) Door hinges (broken or loose)
(3) door seals and sealing surfaces

(d) The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

This product is a Group 2 Class B ISM equipment. The definition of group 2 which contains all ISM equipment in which radio-frequency energy is intentionally generated and/or used in the form of electromagnetic radiation for the treatment of material, and EDM and arc welding equipment. For Class B equipment is equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purposes.

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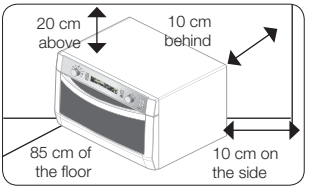
installing your microwave oven

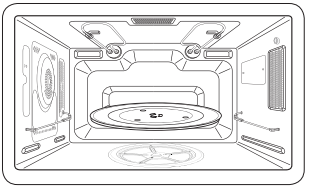
INSTALLING YOUR OVEN

Place the oven on a flat level surface 85 cm above the floor. The surface should be strong enough to safety bear the weight of the oven.

- When you install your oven, make sure there is adequate ventilation for your oven by leaving at least 10 cm (4 inches) of space behind and, on the sides of the oven and 20 cm (8 inches) of space above.



- Remove all packing materials inside the oven. Install the support tray and turntable. Check that the turntable rotates freely.

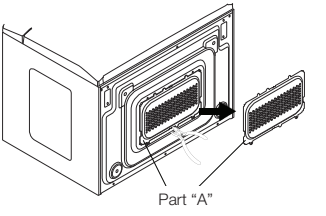


This microwave oven has to be positioned so that plug is accessible.

- Do not install the microwave oven in hot or damp surroundings like next to a traditional oven or radiator. The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven. Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.
- Do not install the microwave oven in hot or damp surroundings like next to a traditional oven or radiator. The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven. Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

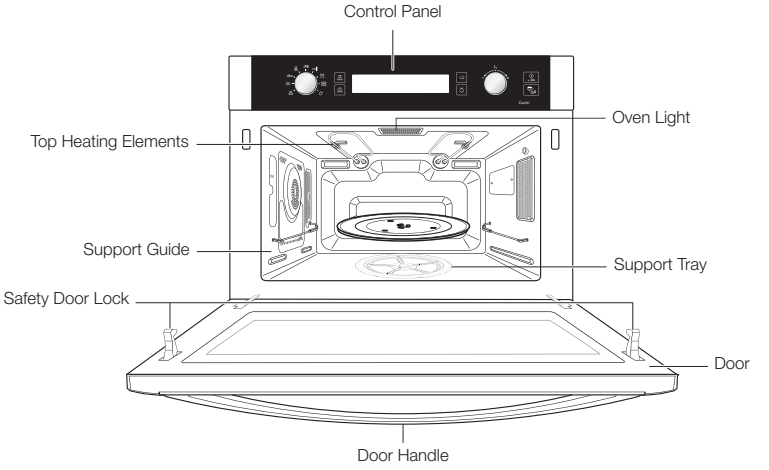
Caution

- After removing Part “A”, Surely remove the cutting sharp edge for safety. And Please be careful not to be injured by sharp edge when working.



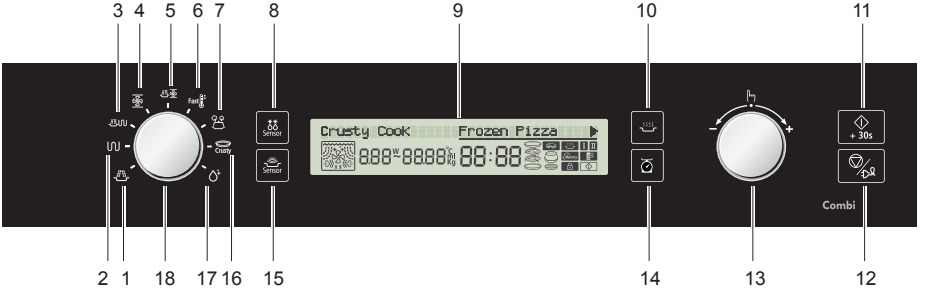
oven features

CHECKING THE PRODUCT AND PARTS



The Support Guide are mainly used for convection function.

CHECKING THE CONTROL PANEL

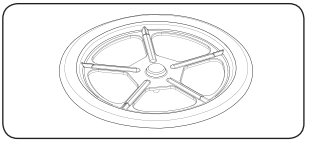


1. Microwave Mode
2. Grill Mode
3. Grill Combi Mode
4. Convection Mode
5. Convection Combi Mode
6. Fast Preheat Mode
7. Sensor Steam Cook Mode
8. Sensor Defrost Button
9. Display
10. Keep Warm Button
11. Start Button
12. Stop / Cancel / Power Save Button
13. Multi Function Selector / Selector Button
14. Weight Guide Button
15. Sensor Cook Button
16. Sensor Crusty Cook Mode
17. Steam Clean Mode
18. Mode Selector

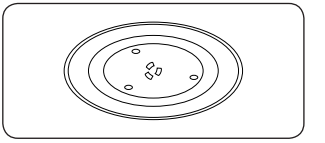
ACCESSORIES

The following accessories are provided with your microwave oven:

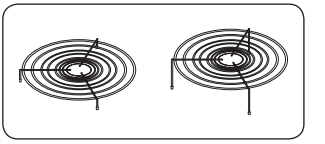
1. **Support tray,** to be placed correctly over the weight sensor in the base of the oven.
   - Support tray rotates the turntable.



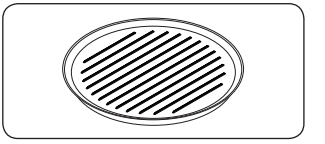
2. **Turntable,** to be placed on the center of support tray.
   - The turntable serves as the main cooking surface; it can be easily removed for cleaning.



3. **Metal Racks** (High rack, Low rack), to be placed on the turntable.
   - The metal racks can be used to cook two dishes at the same time. A small dish may be placed on the turntable and a second dish on the rack.
   - The metal racks can be used in grill, convection and combination cooking.

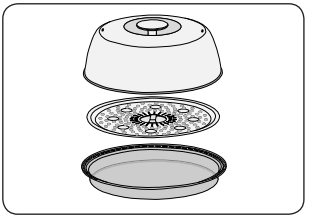


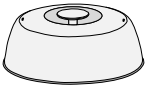
4. **Defrosting Plate,** to be place on the center of the turn table. Deforst Plate can be used to defrost the frozen food.



CAUTION
   - Do not use for Microwave (900 W) (), Microwave+Grill (), Microwave+Convection (), Convection (), Grill (). Use for only Defrost Mode. (Auto Sensor Defrost Mode and Microwave 100W/180W)

5. **Pro Steamer,** to be placed on the turntable.
   - The Pro Steamer can be used to steam cook.





Stainless Steel Lid

Steam Tray

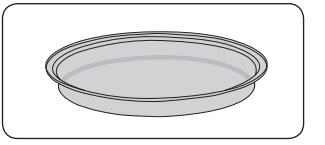
Steam Plate

CAUTION

Caution!!

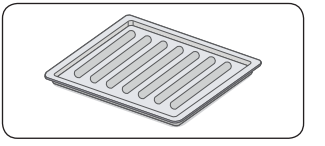
- Never use this Pro Steamer with a different product or model.
  It may cause a fire or fatal damage to the product.
- Do not use the Pro Steamer without water or food inside.
  When you use this Pro Steamer, pour at least 500ml of water before use. If the amount of water is less than 500ml, it may cause incomplete cooking, or may cause a fire or fatal damage to the product.
- Caution must be taken when removing the container from inside the Pro Steamer after cooking, as it will be very hot.
- The Pro Steamer should be used only in the Sensor steam cook mode or microwave mode.
- Make sure you install the cover onto the Pro Steamer so that it fits into the Steam plate.
  The eggs or the chestnuts would be explode without setting the steam cover and steam plate as instructed on the Instruction book.

6. **Crusty Plate**.
   - The Crusty plate is used to brown bottom of food by using the microwave + grill mode or microwave + convection mode and to keep pastry and pizza dough crisp.

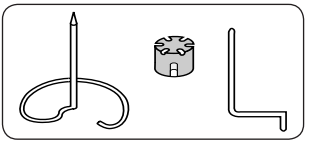


7. **Square tray.**

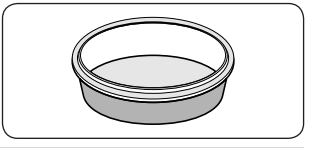
   CAUTION
   - Do not use for Microwave ( ), Microwave+Grill ( ) and Microwave+Convection ( ) Modes for spark prevention.



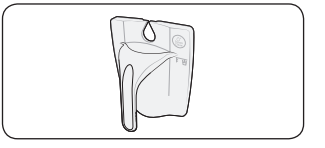
8. **Roasting spit, Coupler Barbecue and Skewer,** to be placed in the glass bowl.
   - The roasting spit is a convenient way of barbecuing a chicken, as the meat does not have to be turned over. It can be used for grill combination cooking



9. **Glass bowl,** to be placed on the turntable.
   - Roasting stand is placed on the glass bowl.



10. **Clean water bowl,** to be placed in the right side of the oven.



before you begin

Plug in the oven. Nothing will appear in the display at this time.
Open the door, the display will flash on and show “0”. The oven is now ready for use.
The oven has an Energy save mode, for details
The oven will default to Energy save mode after 5 minutes if not used. While in energy save mode, the display is blank and the oven cannot used.
To remove Energy save mode, open the door and then display shows “0”. The oven is ready for use.

SETTING YOUR OVEN

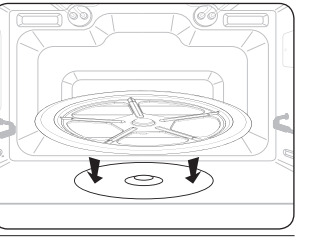
Setting up your microwave oven

1. Place the oven on a flat, sturdy surface and plug the cord into a grounded outlet.
Make sure there is adequate ventilation for your oven by leaving at least four inches of space behind, above, and to the side of the oven.

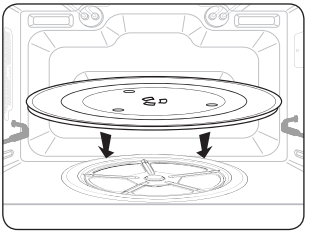
2. Open the oven door by pulling the handle door on the bottom side of the door.

3. Wipe the inside of the oven with a damp cloth.

4. Place the support tray in the indentation in the center of the oven.



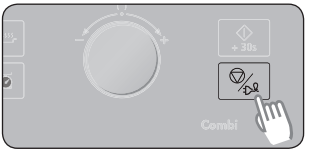
5. Place the Turntable securely in the center of the support tray.



Setting the Energy Save mode

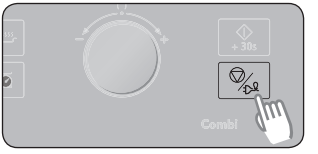
The oven has an Energy save mode. This facility saves electricity when the oven is not in use.

- The oven will default to Energy save mode after 5 minutes if not used. While in energy save mode, the display is blank and the oven cannot used.
- To remove Energy save mode, open the door and then display shows “0”. The oven is ready for use.
- If you want to use Energy save mode, Press the **Cancel/Stop/Power Save** button for 3 seconds.

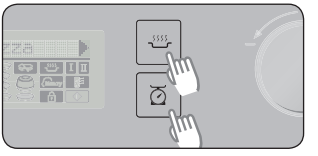


Setting Language

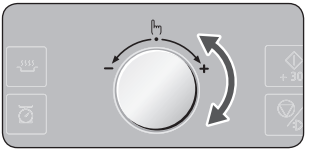
1. Press to **Cancel/Stop/Power Save** button for standby display.



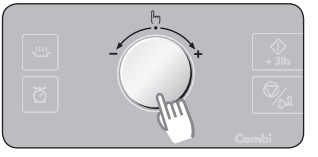
2. Press to **Keep Warm** and **Weight guide** button at the same time.

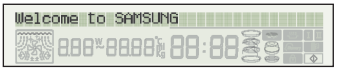


3. Set the language by turning the **Multi Function selector**.
(English -> Français -> Italiano -> Nederlands -> Español -> Deutsch -> Polski-> Русский)



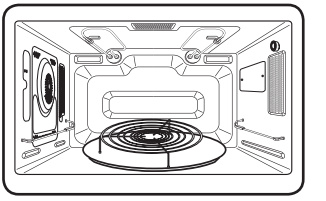
4. Press the **Selector** button to setting language. If it is successful, you will see the “Welcome to Samsung” on the display for 2 seconds.





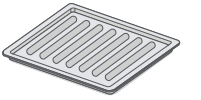
USING CONVECTION MODE

Food is heated by two heating elements on top of cavity and one convection heating element, while the fan from side distributes the hot air evenly.
Low rack or Low rack+Crusty plate are placed on the turntable. Square tray is placed on Support guide.



Low rack

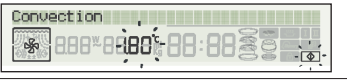
Low rack + Crusty plate



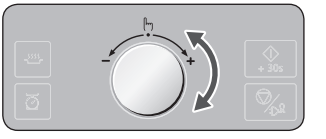
Square tray

Convection ( ) setting

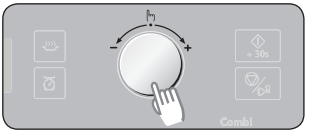
1. Turn **Mode Selector** dial to Convection mode position.



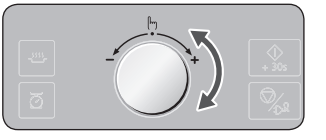
2. Turn **Multi Function Selector** Dial to desired temperature. (Default : 180 °C)



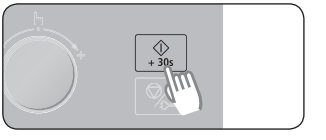
3. Press **Selector** button to set desired temperature.



4. Set the cooking time by turning the **Multi Function Selector**. (Max. 90 min)
- If you do not setting the cooking time, It operates preheating mode. (Max. 90 min)



5. Press **Start** button.
- The temperature (°C) indicator on display will be lit and the indicator will blink after the temperature is reached.



During cooking, **Cook Time** and **Temperature** are available to change the setting.

- Cooking time : Just turn **Multi Function Selector**.
- Temperature: Press **Selector** button and then turn **Multi Function Selector**.

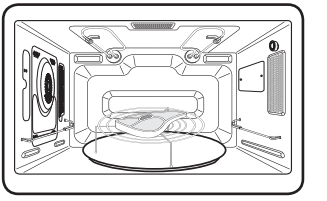
In Convection Mode settings, the top and Convection heating elements switch off and on throughout cooking to regulate the temperature.

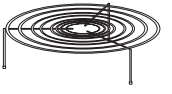
Important

1. Always use oven gloves when touching the recipients in the oven, as they will be very hot.
2. When using Convection Mode, be sure glass baking dishes are suitable for 40-230 °C cooking temperatures.

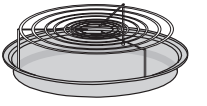
USING GRILL MODE

Food is heated by the top heating elements. (horizontal position)
For grilling, open the door and place the food on the rack.





High rack

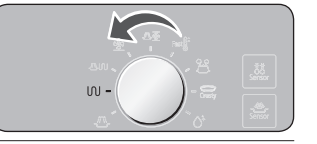


High rack + Crusty plate

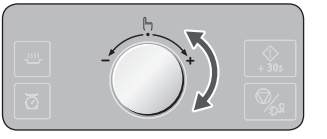
Grill ( ) setting

The grill enables you to heat and brown food quickly, without using microwaves.

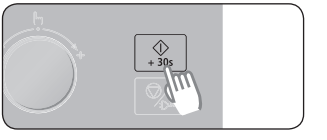
1. Turn **Mode Selector** dial to Grill mode position.



2. Set the cooking time by turning the **Multi Function Selector**.
(The maximum cooking time is 90 minutes.)



3. Press **Start** button.

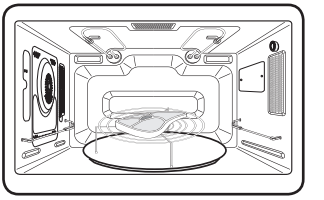


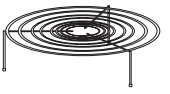
Important

1. Always use oven gloves when touching the recipients in the oven, as they will be very hot.
2. Check that the heating element is in the horizontal position.

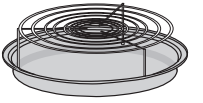
USING GRILL COMBI MODE

Food is heated by the top heating elements combined with a cycle of microwave energy.
For grilling, open the door and place the food on the rack.
Do not use Square tray for Grill combi mode.

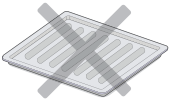




High rack



High rack + Crusty plate



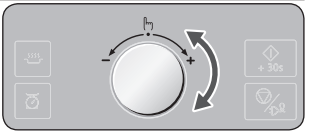
⚠ Square tray

Grill combi ( ) setting

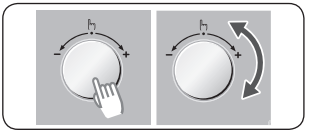
You can also combine microwave cooking with the grill, to cook quickly and brown at the same time.

1. Turn **Mode Selector** dial to Gill Combi mode position.

2. Set the cooking time by turning the **Multi Function Selector**.
(The maximum cooking time is 90 minutes.)

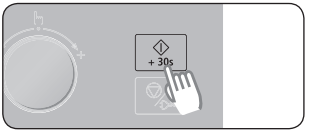


3. If you want to change power level; Press the **Selector** button and then select appropriate power level by turning the **Multi Function Selector**.
- Default : 600 W
- 600, 450, 300, 180, 100 W



4. Press **Start** button.

Result : When cooking has finished, the oven will beep and flash “End” four times. The oven will then beep one time per minute.



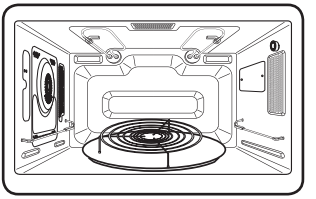
You can chage the cooking time and power level during the cook.
- Cooking time : Just turn **Multi Function Selector**.
- Power level : Press **Selector** button and then turn **Multi Function Selector**.

Important

1. ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.
2. ALWAYS use oven gloves when touching the recipients in the oven, as they will be very hot.
3. Check that the heating element is in the horizontal position.

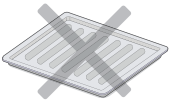
USING CONVECTION COMBI MODE

Food is heated by dual grill and one convection heating element, combined with a cycle of microwave energy, while one fan from side distributes the hot air evenly. Low rack or Low rack+Crusty plate are placed on the turntable. Do not use Square tray for Convection combi mode.



Low rack

Low rack + Crusty plate

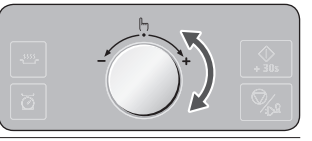


⚠ Square tray

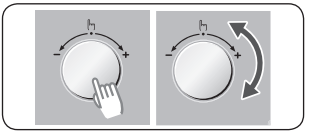
Convection combi ( ) setting

1. Turn **Mode Selector** dial to Convection Combi mode position.

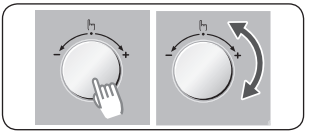
2. Set the cooking time by turning the **Multi Function Selector**.
(The maximum cooking time is 90 minutes.)



3. If you want to change power level; Press the **Selector** button and then select appropriate power level by turning the **Multi Function Selector**.
- Default : 600 W
- 600, 450, 300, 180, 100 W

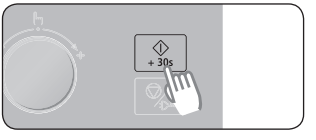


4. If you want to change temperature; Press the **Selector** button and then select appropriate temperature by turning the **Multi Function Selector**. (40-210 °C)
- Default : 180 °C
- 40-210 °C



5. Press **Start** button.

Result : When cooking has finished, the oven will beep and flash “End” four times. The oven will then beep one time per minute.



You can chage the cooking time and power level during the cook.
- Cooking time : Just turn **Multi Function Selector**.
- Power level : Press **Selector** button and then turn **Multi Function Selector**.

Important

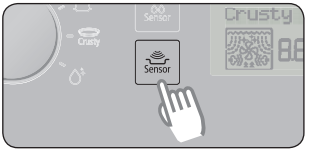
1. ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.
2. ALWAYS use oven gloves when touching the recipients in the oven, as they will be very hot.
3. Check that the heating element is in the horizontal position.

USING SENSOR COOK MODE

The twenty-five Sensor Cook features include/provide pre-programmed cooking times. You do not need to set either the cooking times or the power level.
You can adjust the Sensor Cook Mode by turning the Multi Function Selector.

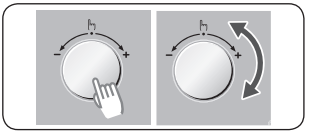
1. Press **Sensor Cook** button.

- If it has '►' icon in the display, it means that you go to next stage. If it has '◄' icon in the display, you can return to former stage.

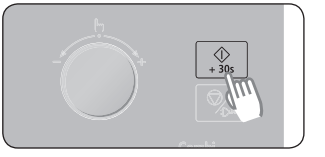


2. Set the cooking category and item by **Multi Function Selector** and pressing the **Selector** button.

- If display shows 'Check the weight range', Check the guided accessorie.



3. If it shows start icon (◇) in the display, Press the **Start** button. And then it will be calculated cooking time by weight sensor or gas sensor. (If it shows turn over, turn over food and press start button.)



Result : When cooking has finished, the oven will beep and display shows "Ready. Enjoy your meal. End" The oven will then beep three time per minute.

If you decide final cook item, it dissapears '►' icon in the display and blinking the start icon (◇).
In case of needing accessory, display shows accessories icons for your convenience.

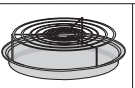
The sensor programs cannot used when the oven is hot. If “NOW COOLING” appears in the display, fan will automatically operate for cooling down the oven, as long as the sentence “NOW COOLING” is left in the display, otherwise cooling may take longer. If in a hurry, cook the food manually, Select the correct power level, temperature and cooking time.

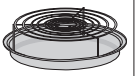
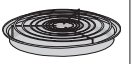
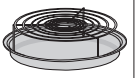
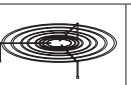
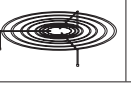
Sensor Cook Features

The following table presents 25 Sensor Cook Programmes. It contains its quantities, standing times after cooking and appropriate recommendations. Cooking times and power levels are pre-programmed for your convenience. Use oven gloves while taking out!

Food		Serving size	Dish/ Accessory	Standing time (min.)	Recommendations
Reheat					
Drinks Coffee, milk, tea, water (room temperature)		150-250g (1 cup or 1 mug)	Ceramic cup or mug	1-2	Pour the liquid into ceramic cup or mugs and reheat uncovered. Place in the center of turntable. Leave them to stand in the microwave oven. Stir drinks before and after standing time. Be careful while taking the cups out (see safety instructions for liquids).
Ready Meal	**Chilled Ready Meal**	300-500g	Microwave safe dish	3	Put meal on a ceramic plate and cover with microwave cling film. Pierce film. Put meal in the center of turntable. This programme is suitable for meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta).
	Frozen Ready Meal (-18°C)	300-500g	Microwave safe dish	3-4	Pierce film of frozen ready meal. Put meal in the center of turntable. This programme is suitable for meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta).

Food		Serving size	Dish/ Accessory	Standing time (min.)	Recommendations
Soup/ Sauce	**Chilled Soup/ Sauce**	300-500g	Microwave safe dish	2-3	Pour into a deep ceramic plate or bowl and cover with plastic lid during heating. Put soup in the centre of turntable. Stir carefully before and after standing time.
	Frozen Soup/ Sauce (-18°C)	300-500g	Microwave safe dish	2-3	Pierce film of frozen soup and put in the centre of turntable. Put soup in the centre of turntable. Stir carefully before and after standing time.
Side Dishes					
Vege-tables	**Broccoli**	200-600g	Microwave safe dish	1-2	Wash and clean broccoli and prepare florets. Put them into a glass bowl with lid. Add 45 ml water (3 tablespoons). Put bowl in the centre of turntable. Cook covered. Stir after cooking.
	Carrots	200-600g	Microwave safe dish	1-2	Wash and clean carrots and cut into round slices evenly. Put them into a glass bowl with lid. Add 45 ml water (3 tablespoons). Put bowl in the centre of turntable. Cook covered. Stir after cooking.
	Beans	200-600g	Microwave safe dish	1-2	Wash and clean green sugar beans (peapods). Put them into a glass bowl with lid. Add 45 ml water (3 tablespoons). Put bowl in the center of turntable. Cook covered. Stir after cooking.

Food		Serving size	Dish/ Accessory	Standing time (min.)	Recommendations
Pota-toes	Peeled potatoes	400-800g	Microwave safe dish	2-3	Wash and peel the potatoes and cut into a similar size. Put them into a glass bowl with lid. Add 45-60 ml (3-4 tablespoons) water. Put bowl in the center of turntable. Cook covered.
	Baked potatoes	200g-1.0kg		3-5	Wash and clean potatoes and pierce with a fork. Brush skin with olive oil and spices. Put potatoes, (each about 200g) side by side on the low rack. Set rack on crusty plate.
Rice		200-400g	Microwave safe dish	5-10	Use parboiled white rice and add double quantity of cold water. Put into glass pyrex bowl with lid. Put bowl in the center of turntable. Cook covered.
Meat/ Poultry/ Fish					
Beef	Beef steaks Rare Medium welldone	300-800g		-	Put beef steaks side by side on the high rack. Set rack on crusty plate. Turn over as soon as the oven beeps. Push start button to continue process.
	Roast beef/ Lamb Rare Medium welldone	800g-1.5kg		5-10	Brush the beef/lamb with oil and spices (pepper only, salt should be added after roasting). Put it on the low rack with the fat-side down. Set rack on crusty plate. Turn over, when the oven beeps. After roasting and during standing time it should be wrapped in aluminium foil. Leave it to stand until your preferred cooking result is reached.

Food		Serving size	Dish/ Accessory	Standing time (min.)	Recommendations
Chicken	Chicken pieces	500g-1.2kg		2	Brush chilled chicken pieces with oil and spices. Put skin-side down on the high rack. Set rack on crusty plate. Turn over, as soon as the oven beeps. Push start button to continue process.
	Whole chicken	1.1kg-1.7kg		5	Brush chilled chicken with oil and spices. Put breast-side-down, in the middle of the low rack. Set rack on crusty plate. Turn over, as soon as the oven beeps. Push start button to continue process.
Fish	Roast fish	300-800g		3	Brush skin of whole fish with oil and add herbs and spices. Put fish side by side, head to tail, on the high rack. Set rack on crusty plate. Turn over, as soon as the beep sounds. Push start button to continue process.
	Grilled fillet	300-800g		3	Put salmon fillets or fish steaks side by side on the high rack. Set rack on crusty plate. Turn over, as soon as the beep sounds. Push start button to continue process.
Convenience					
Frozen mini-pizza (-18°C)		100-400g		-	Put frozen mini-pizza snacks in a circle on the low rack.
Frozen lasagne (-18°C)		400-800g	Microwave safe dish	3-4	Put frozen lasagne into a suitable sized glass pyrex or ceramic dish. Set dish on the low rack.
Frozen bread rolls (-18°C)		100-400g		3-5	Put frozen bread rolls in a circle on the low rack.

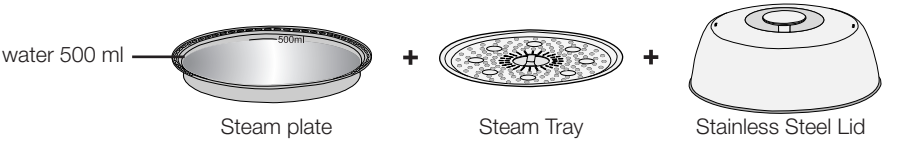
Food	Serving size	Dish/ Accessory	Standing time (min.)	Recommendations
Frozen cake (-18°C)	400g-1.2kg		5-25	Put one frozen cake in the center, put frozen cake pieces side by side on the low rack. By the help of convection heat the cake will be warmed and crisp up. This programme is suitable for cake (round) and cake pieces, such as fruit cake with crumble topping, streusel cake or cake with poppy seeds. It is not suitable for cake with cream filling and cake with chocolate topping.

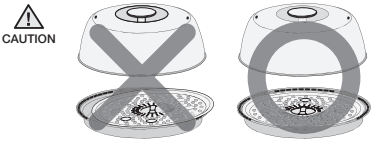
USING THE SENSOR STEAM COOK MODE

The Sensor steam cook feature provide preprogrammed cooking time. You do not need to set either the cooking time or power level. You can adjust the desired sensor steam cook program by turning the **Multi Function Selector**.

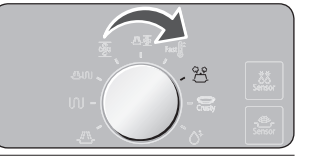
First, place the Pro Steamer(with food) in the center of the turntable. Then, close the door.

Using the Container (Pro steamer)

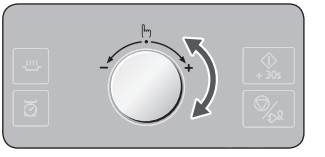




1. Turn Mode selector dial to **Sensor Steam Cook** mode position.

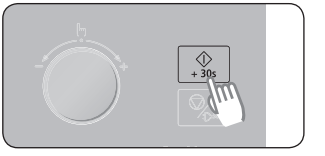


2. Set the cooking category by turning the multi-function selector. (Refer to page 29 to 30)
   - If display shows 'Check the weight range', Check the guided accessorie.



3. Press the **start** button. (During the cooking, it operates auto gas sensor.)

Result : When cooking has finished, the oven will beep and display show "Ready. Enjoy your meal. End" The oven will then beep three time per minute.



Sensor steam cook Features

The following table presents 5 Sensor Steam Cook programmes.
It contains its quantities, standing times after cooking and appropriate recommendations.
Cooking times and power levels are pre-programmed for your convenience.
These programmes can only be used together with the steam accessory.
Use oven gloves while taking out!

Food	Serving size (kg)	Dish	Standing time (min.)	Recommendations
Sliced vegetables	200-500 g	plus 500 ml cold water	-	Rinse and clean the vegetables, cut into slices or similar sized pieces. Pour ½ l water into steam plate of Steamer. Insert steam tray into steam plate, add vegetables and cover with stainless steel lid. Put Steamer on turntable. This programme is suitable for medium sized pieces of vegetables such as broccoli florets, cauliflower florets, and sliced carrots.
Whole vegetables	200-800 g	plus 500 ml cold water	-	Rinse and clean the vegetables. Pour ½ l water into the steam plate of Steamer. Insert steam tray into steam plate, add vegetables and cover with stainless steel lid. Put Steamer on turntable. This programme is suitable for whole vegetables, such as corn on the cob, artichokes, whole cauliflower, small potatoes and cabbage cut into quarters.
Fish fillets	100-600 g	plus 500 ml cold water	-	Rinse and clean the fish fillets. Pour ½ l water into the steam plate of Steamer. Insert steam tray into steam plate, add fish fillets side by side. You can add salt, herbs and 1-2 tbsp, lemon juice. Cover with stainless steel lid. Put Steamer on turntable. This programme is suitable for fish fillets like rose fish, pollack and cod fish.

Food	Serving size (kg)	Dish	Standing time (min.)	Recommendations
Boiled eggs	100-500 g	plus 500 ml cold water	1-2	Pour ½ l water into the steam plate of Steamer. Insert steam tray into steam plate. Pierce 3-8 fresh eggs, each about 60g (medium size) and set into the small cavities of the tray. Cover with stainless steel lid and set Steamer on turntable. After steaming keep standing for 2-5 minutes.
Potato cubes	100-500 g	plus 500 ml cold water	1-2	Rinse and peel potatoes. Cut potatoes into even sized cubes. Pour ½ l water into the steam plate of Steamer. Insert steam tray into steam plate, distribute potato cubes on tray and cover with stainless steel lid. Put Steamer on turntable.

USING THE MANUAL STEAM COOK MODE

Using Pro Steamer, not only can you Sensor steam cook, but you can also Manual Steam Cook referring to the Manual Steam Cooking table on the right.

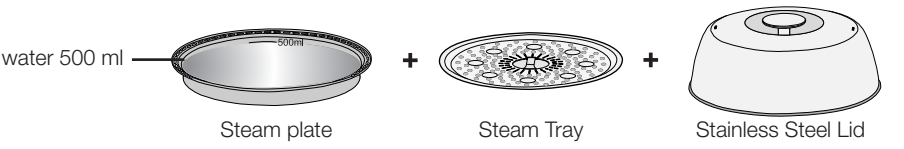
The following procedure explains how to manual steam cook. (50-51 page)

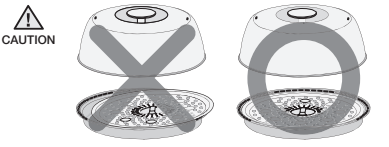
ALWAYS check your cooking settings before leaving the oven unattended.

First, place the Pro Steamer(with food) in the center of the turntable.

Then, close the door.

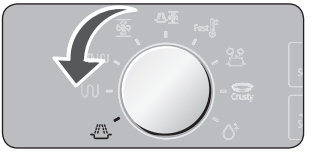
Using the Container



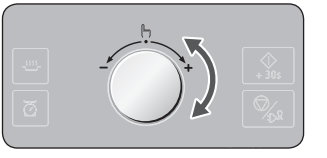


1. Turn Mode Selector dial to **Microwave** mode position.

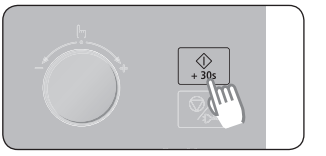
Result : The 900W (maximum cooking power) indications are displayed:
Select the appropriate power level by turning the **Multi Function Selector** again until the corresponding wattage is displayed.
Set the power level (900W) given in Manual Steam Cooking Guide on the 50-51 page.



2. Select the cooking time turning the **Multi Function Selector** as required.
Set the cooking time referring to the cooking time in the Manual Steam Cooking Guide on the 50-51 page.



3. Press the **Start** button.



Result : The oven light comes on and the turntable starts rotating.

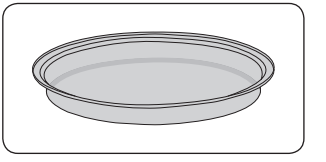
- Cooking starts and when it has finished the oven beeps four times.
- The end reminder signal will beep 3 times(once every minute).
- The current time is displayed again.

Caution!!

- Never use this Pro Steamer with a different product or model.
  It may cause a fire or fatal damage to the product.
- Do not use the Pro Steamer without water or food inside.
  When you use this Pro Steamer, pour at least 500ml of water before use. If the amount of water is less than 500ml, it may cause incomplete cooking, or may cause a fire or fatal damage to the product.
- Caution must be taken when removing the container from inside the Pro Steamer after cooking, as it will be very hot.
- Make sure you install the cover onto the Pro Steamer so that it fits into the Steam plate.
  The eggs or the chestnuts would be explode without setting the steam cover and steam plate as instructed on the Instruction book.

How to clean the Steam plate

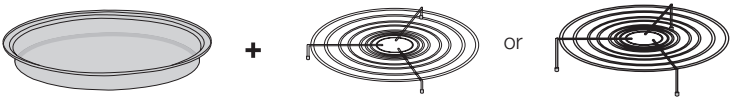
Clean the steam plate with warm water and detergent and rinse off with clean water.
Do not use a scrubbing brush or a hard sponge otherwise the top layer will be damaged.



The steam plate is not dishwasher-safe.

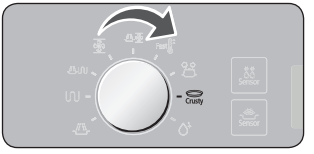
USING THE SENSOR CRUSTY COOK MODE

Normally when cooking in microwave oven, using grill or microwave mode in grill/ convection ovens, foods like pastries and pizza become soggy from bottom side. Using the Samsung Crusty plate helps to gain a crispy cooked result of your food. The crusty plate can also be used for bacon, eggs, sausages, etc.

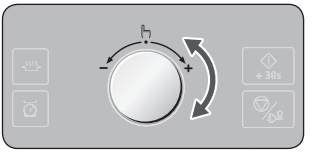


Crusty plate | Low rack | High rack

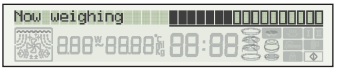
1. Turn Mode selector dial to **Sensor Crusty Cook** mode position.

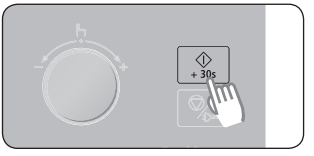


2. Set the cooking item by turning the **multi-function selector**. (Refer to page 34)



3. Press **Start** button. And then it will start auto weight sensing.
(If you press cancel button during sensing weight, display goes to pre-stage.)





4. Display shows the estimated cook time and weight, and then auto start.

Result : When cooking has finished, the oven will beep and display show “Ready. Enjoy your meal. End” The oven will then beep three time per minute.

Display shows accessories icons for your convenience.

The sensor programs cannot used when the oven is hot. If “NOW COOLING” appears in the display, fan will automatically operate for cooling down the oven, as long as the sentence “NOW COOLING” is left in the display, otherwise cooling may take longer. If in a hurry, cook the food manually, Select the correct power level, temperature and cooking time.

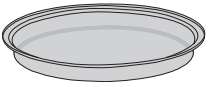
Sensor Crusty Cook Features

The following table presents 5 Sensor Crusty Cook Programmes.
It contains its quantities, standing times after cooking and appropriate recommendations.
Cooking times and power levels are pre-programmed for your convenience.
Always place large crusty plate and rack in the middle of the oven.
Use oven gloves while taking out!

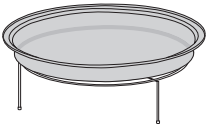
Food	Serving size (kg)	Accessory	Standing time (min.)	Recommendations
Frozen Pizza	200-500 g		-	Put pizza on crusty plate on the high rack in the middle of the turntable.
Frozen oven chips	200-500 g		-	Distribute oven chips evenly on crusty plate on the high rack in the middle of the turntable. Turn chips over, as soon as the oven beeps. Push start to continue process.
Potato wedges	200-400 g		1-2	Cut potatoes into wedges or cubes. Brush with olive oil, salt and spices. Put potato wedges evenly on crusty plate on the high rack in the middle of the turntable. Turn wedges over, a soon as the oven beeps. Push start to continue process.
Quiche	400-800 g		5-10	Put quiche dough on crusty plate and add filling. Put it on the low rack in the middle of the turntable.
Cookies/ Biscuits	100-300 g		2-5	Put cookies/ biscuits on crusty plate and put it on the low rack in the middle of the turntable.

USING THE MANUAL CRUSTY COOK MODE

Normally when cooking in microwave oven, using grill or microwave mode in grill/ convection ovens, foods like pastries and pizza become soggy from bottom side. Using the Samsung Crusty plate helps to gain a crispy cookde result of your food. The crusty plate can also be used for bacon, eggs, sausages, etc.



Crusty plate on turntable



Crusty plate + High rack

1. Preheat the crusty plate, as described above.

Before using the crusty plate, preheat it by selecting the combination mode for 3 to 5 minutes:

- Combination of convection (180 °C) and microwaves. (600 W power level).
- Combination of grill and microwaves (600 W power level).

Use oven gloves at all times as the crusty plate will become very hot.

2. Brush the plate with oil if you are cooking food, such as bacon and eggs, in order to brown the food nicely.

- Please note that the crusty plate has a teflon layer which is not scratch-resistant. Do not use any sharp objects like a knife to cut on the crusty plate.
- Use plastic accessories to avoid scratches on the surface of the crusty plate or remove the food from the plate before cutting.

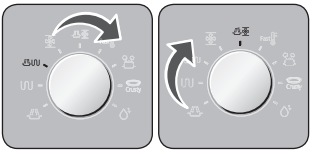
3. Place the food on the crusty plate.

- Do not place any recipients on the crusty plate that are not heat-resistant (plastic bowls for example).

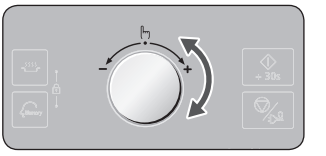
4. Place the crusty plate on the metal rack(or turntable) in the microwave.

- Never place the crusty plate in the oven without the turntable.

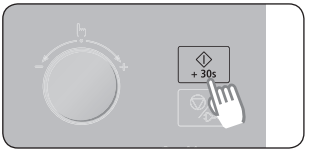
5. Turn **Mode Selector** dial to Combi (Gill or Convection) mode position.



6. Select the cooking time turning the **Multi Function Selector** as required.
   Set the cooking time referring to the cooking time in the Manual Crusty Cooking Guide on the 60 page.



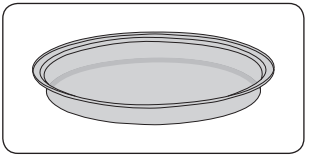
8. Press the **Start** button.



Result : When cooking has finished, the oven will beep and flash “End” four times. The oven will then beep one time per minute.

How to clean the Crusty plate

Clean the crusty plate with warm water and detergent and rinse off with clean water.
Do not use a scrubbing brush or a hard sponge otherwise the top layer will be damaged.



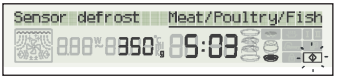
The crusty plate is not dishwasher-safe.

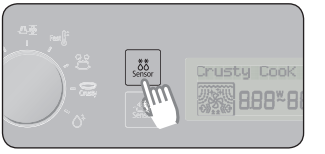
USING SENSOR DEFROST MODE

Setting Sensor Defrost mode

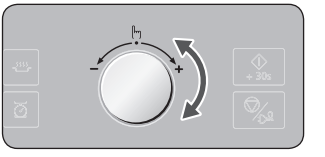
Choose from two pre - programmed microwave settings for defrosting. Defrosting time and power level are automatically set. Simply select the setting and weight to start defrosting.
Open the door. Place the frozen food in the center of the Defrosting plate. Close the door.

1. Press **Sensor Defrost** button.

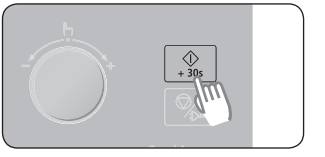




2. Set the cooking category by turning the **Multi Function Selector**.
- If display shows 'Check the weight range', Check the guided accessorie.



3. Press **Start** button. And then it will start auto weight sensing.

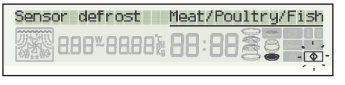


4. Display shows the estimated defrost time and weight, and then auto start. (If it shows turn over, turn over food and press start button.)

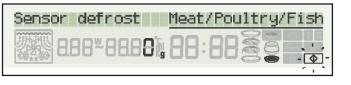
How to change defrost accessorie.

You can change to use other dishes except guided accessories on the manual. (Refer to page 38)

- You place dish you want to use.



- Press weight guide button for 3 seconds. And then it disappears accessorie icon on the display.



- Open the door. Place the frozen food in center of the Turntable.
- Press the **Start** button. And then it will be calculated defrosting time and weight by weight sensor. Display shows them.

The sensor programs cannot used when the oven is hot. If “NOW COOLING” appears in the display, fan will automatically operate for cooling down the oven, as long as the sentence “NOW COOLING” is left in the display, otherwise cooling may take longer. If in a hurry, cook the food manually, Select the correct power level, temperature and cooking time.

Guide to Sensor Defrost programmes

The following table presents 2 Sensor Defrost programmes, quantities, standing times and appropriate recommendations. Remove all kind of package material before defrosting.

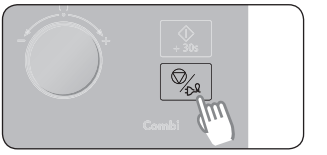
Place frozen meat, poultry, fish and vegetables on large defrosting plate on turntable.

Frozen food (-18 ˚C)	Serving size (kg)	Standing time (min.)	Recommendations
Meat/ Poultry/Fish	200g-2.0kg	20-120	Always shield the edges with aluminium foil. Turn the meat over, as soon as the oven beeps. (Oven keeps operating and is stopped, when you open the door.) This programme is suitable for beef, lamb, pork, steaks, chops, minced meat, whole chicken, chicken portions, whole fishes as well as for fish fillets.
Bread/ Vegetables	100g-1.0kg	10-60	Put bread horizontally, lengthways to the door, put rolls evenly side by side and spread vegetables evenly on the defrosting plate. This programme is suitable for all kinds of bread, sliced or whole, as well as for bread rolls and baguettes. This programme is suitable for vegetables such as peas, broccoli florets, carrot slices, cauliflower florets and spinach cubes.

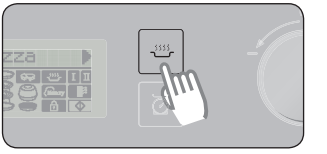
Important : The Sensor Defrost Mode uses microwave energy to heat food. Therefore guidelines for cookware and other microwave safety precautions must be strictly observed when using this mode.

USING THE KEEP WARM MODE

1. Press **Stop/Cancel/Power save** button for standby mode.



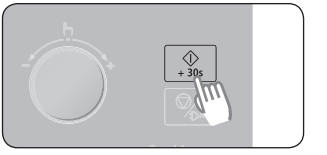
2. Press the **Keep warm** button.



3. Select the item by turnning the **Multi Function Selector**. (Refer to page 40)

4. Press **Start** button.

Result : Keep warm starts. It operate for 30 minutes. When keep warm has finished, the oven will beep and flash “End” four times. The oven will then beep one time per minute.



CAUTION You can’t use dish over 5.0kg. If you use it, display shows error.

keep warm Features

The following table presents 4 Keep warm Programmes. It contains which type of food / ovenware is suitable in each programmes. The time and temperature are pre-programmed for your convenience. The convection heater operates only and it will cycle on and off to keep food warm.
Use oven gloves while taking out!

Code	Item	Temperature	Time	Recommendations
1	**Food**	80 °C	30 min	This setting is suitable for keeping warm roast meat, chicken, gratin, pizza, potatoes and plated meal.
2	**Drink**	80 °C	30 min	This setting is suitable for keeping warm water, milk and coffee.
3	**Bread and pastries**	60 °C	30 min	This setting is suitable for keeping warm bread, toast, rolls, muffins and cake.
4	**Dishes/ Crockery**	70 °C	30 min	This setting is suitable for preheating cup and ovenware. Distribute the crockery over the whole area of turn table. Do not overload the oven. (Maximum load 5.0 kg)

Important :

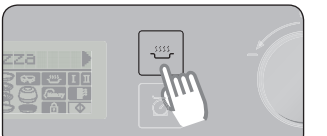
- Do not use this function to reheat cold foods.This programmes are for keeping food warm that has just been cooked.
- Do not recommend food being kept warm for too long (more than 1 hour), as it will continue to cook. Warm food spoils more quickly.
- Cover liquids and foods which are high moisture contents. But if you want to keep crisp roast or fried foods, do not cover it.

USING THE MANUAL KEEP WARM MODE

1. Turn the Mode selector dial and press button to select a mode except **Fast Preheat**, **Sensor Steam cook** and **Sensor Defros**t mode.

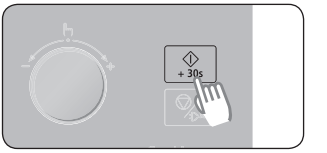
2. Press **Keep warm** button to select Keep Warm stage. (1st stage -> 2nd stage -> no keep warm)

- I : Keep warm 15min
- I II : Keep warm 30 min



3. Press **Start** button.

Result : When cooking has finished, the oven will beep and display show “0:00” in 4 times. The oven will then beep three time per minute.

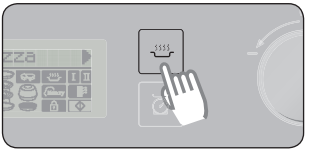


How to set be automatically continued keep warm function after auto sensor cook mode or manual mode.

1. Set the mode and cooking time. Or select the desired sensor cook program. (Except **Fast preheat**, **Sensor steam cook** and **Sensor defrost** mode)

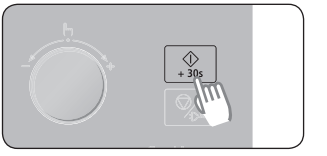
2. Press the **Keep warm** button to select keep warm stage.

- I : Keep warm 15min
- I II : Keep warm 30 min



3. Press **Start** button.

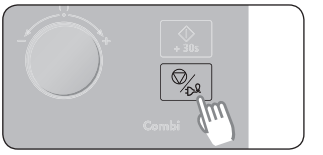
Result : When cooking has finished, automatically keep warm starts. It operate for 15min or 30min. When keep warm has finished, the oven will beep and flash “End” four times.The oven will then beep one time per minute.



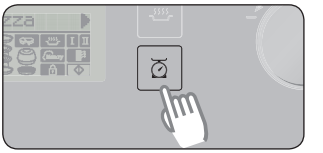
CAUTION You can’t use dish over 5.0kg. If you use it, display shows error.

USING THE WEIGHT GUIDE MODE

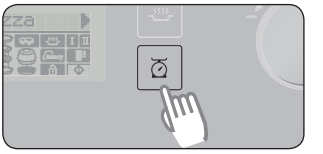
1. Press **Stop/Cancel/Power save** button for standby mode.



2. Press the **Weight guide** button. If it shows '0 g' on the display, place the food on the center of the turntable and press the weight guide button again. (Weight range : 200~2000 g)



3. It turns the turntable for 1 sec. It operates weight sensor. And then display shows estimated weight after 3~5 seconds.



The weight guide mode cannot used when the oven is hot. If "NOW COOLING" appears in the display, fan will automatically operate for cooling down the oven, as long as the sentence "NOW COOLING" is left in the display, otherwise cooling may take longer. If in a hurry, cook the food manually, Select the correct power level, temperature and cooking time.

How to use tare.

This function is to calculate only food weight except accessories.

1. Press **Stop/Cancel/Power save** button for standby mode.

2. Press the weight guide button. If it shows '0g' on the display. And then place the accessorie on the center of the turntable. Press the weight guide button for 3 seconds and then display shows '0g'.

3. Place the food on the center of the turntable and press the weight guide button again.

4. It shows calculated weight on the display.

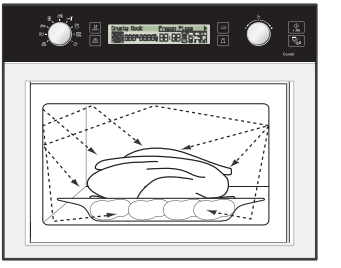
HOW A MICROWAVE OVEN WORKS

Microwaves are high - frequency electromagnetic waves; the energy released enables food to be cooked or reheated without changing either the form or the colour.

You can use your microwave to:

- Defrost
- Cook

Cooking principle



1. The microwaves generated by the magnetron are distributed uniformly by using a stirrer distribution system. The food is thus cooked evenly.
2. The microwaves are absorbed by the food up to a depth of about 1 inch (2.5 cm). Cooking then continues as the heat is dissipated within the food.
3. Cooking times vary according to the container used and the properties of the food:
   - Quantity and density
   - Water content
   - Initial temperature (Refrigerated or not)

Important : As the center of the food is cooked by heat dissipation, cooking continues even when you have taken the food out of the oven.

Standing times specified in recipes and in this booklet must therefore be respected to ensure.

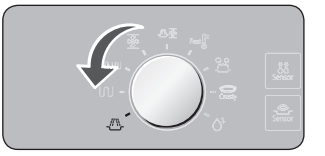
- Even cooking of the food right to the center
- The same temperature throughout the food

USING MICROWAVE MODE

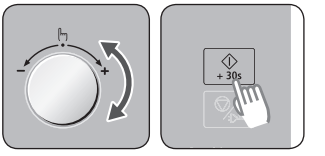
Microwaves are high frequency electromagnetic waves. In microwave cooking, microwave energy penetrates food, attracted and absorbed by its water, fat and sugar content. The microwaves cause the molecules in the food to move rapidly. The rapid movement of these molecules creates friction and the resulting heat cooks the food.

Setting microwave setting

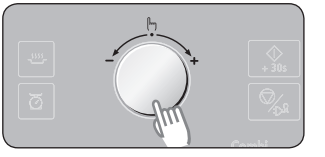
1. Turn **Mode Selector** to microwave position. Time and power level will appear on display.



2. Turn **Multi Function Selector** to set desired cooking time. If you do not wish to change power level, press **Start** button to start cooking.



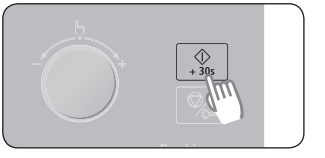
3. To change power level, press **Selector** (🖐) button and turn **Multi Function Selector** to desired power level. Refer to Cooking Guides (pages 47 to 64) for guidelines on appropriate cooking times and power levels.



4. Press **Start** button to start cooking.

Result :

- Cooking starts and when it has finished.
- The oven will beep and flash “End” four. The oven will then beep one time per minute.



You can chage the cooking time and power level during the cook.

- Cooking time : Just turn **Multi Function Selector**.
- Power level : Press **Selector** (🖐) button and then turn **Multi Function Selector**.

Quick start :

- If you want to heat a dish for a short period of time at maximum power (900 W), you can also simply press the **Start** button once for each 30 seconds of cooking time. The oven starts immediately.

Guide to microwave power levels

POWER LEVEL	PERCENTAGE (%)	OUTPUT POWER (W)	REMARK
HIGH	100	900	For heating up liquids.
HIGH LOW	83	750	For heating up and cooking food.
MEDIUM HIGH	67	600	For heating up and cooking food.
MEDIUM	50	450	For cooking meat and heating up delicate foods.
MEDIUM LOW	33	300	
DEFROST	20	180	For defrosting and continued cooking.
LOW	11	100	For defrosting delicate foods.

Microwave cookware guide

Cookware used for Microwave Mode must allow microwaves to pass through and penetrate food. Metals such as stainless steel, aluminum and copper reflect microwaves. Therefore, do not use cookware made of metallic materials. Cookware marked microwave - safe is always safe for use. For additional information on appropriate cookware refer to the following guide and place a glass of water or some food on the turntable.

Cookware	Microwave-Safe	Comments
Aluminium Foil	✓×	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
Crusting Plate	✓	Do not preheat for more than 8 minutes.
China and Earthenware	✓	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim.
Disposable Polyester Cardboard Dishes	✓	Some frozen foods are packaged in these dishes.
Fast – Food Packaging		
• Polystyrene cups containers	✓	Can be used to warm food. Overheating may cause the polystyrene to melt.
• Paper bags or newspaper	×	May catch fire.

Cookware	Microwave-Safe	Comments
• Recycled paper or metal trims	×	May cause arcing.
Glassware		
• Oven-to-table ware	✓	Can be used, unless decorated with a metal trim. Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.
• Fine glassware	✓	
• Glass jars	✓	Must remove the lid. Suitable for warming only.
Metal		
• Dishes	×	May cause arcing or fire.
• Freezer bag twist ties	×	
Paper		
• Plates, cups, napkins and Kitchen paper	✓	For short cooking times and warming. Also to absorb excess moisture.
• Recycled paper	×	May cause arcing.
Plastic		
• Containers	✓	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic.
• Cling film	✓	Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape.
• Freezer bags	✓×	Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
Wax or Grease-proof Paper	✓	Can be used to retain moisture and prevent spattering.

"Arcing" is the microwave term for sparks in the oven.

✓ : Recommended
✓×: Use Caution
× : Unsafe

Microwave cooking guide

Microwaves

Microwave energy actually penetrates food, attracted and absorbed by its water, fat and sugar content.
The microwaves cause the molecules in the food to move rapidly. The rapid movement of these molecules creates friction and the resulting heat cooks the food.

Cooking

Cookware for microwave cooking:
Cookware must allow microwave energy to pass through it for maximum efficiency. Microwaves are reflected by metal, such as stainless steel, aluminium and copper, but they can penetrate through ceramic, glass, porcelain and plastic as well as paper and wood. So food must never be cooked in metal containers. Always use the turntable, when using microwave mode. Put dishes and food on the turntable.

Food suitable for microwave cooking:
Many kinds of food are suitable for microwave cooking, including fresh or frozen vegetables, fruit, pasta, rice, grains, beans, fish, and meat. Sauces, custard, soups, steamed puddings, preserves, and chutneys can also be cooked in a microwave oven. Generally speaking, microwave cooking is ideal for any food that would normally be prepared on a hob. Melting butter or chocolate, for example, see the chapter with quick & easy tips at the end of guide.

Covering during cooking
To cover the food during cooking is very important, as the evaporated water rises as steam and contributes to cooking process. Food can be covered in different ways: e.g. with a ceramic plate, plastic cover or microwave suitable cling film.

Standing times
After cooking is over food the standing time is important to allow the temperature to even out within the food.

Cooking Guide for frozen vegetables

Use a suitable glass pyrex bowl with lid.
Cook covered for the minimum time – see table. Continue cooking to get the result you prefer.
Stir twice during cooking and once after cooking. Add salt, herbs or butter after cooking. Cover during standing time.

Food	Portion (g)	Power (W)	Time (min.)	Standing time (min.)	Instructions
Spinach	150	600	5-7	2-3	Add 15 ml (1 tablespoon) cold water.
Broccoli	300	600	8-10	2-3	Add 30 ml (2 tbsp) cold water.
Peas	300	600	7-9	2-3	Add 15 ml (1 tbsp) cold water.
Green Beans	300	600	7½-9½	2-3	Add 30 ml (2 tbsp) cold water.
Mixed Vegetables (Carrots/Peas/ Corn)	300	600	7-9	2-3	Add 15 ml (1 tbsp) cold water.
Mixed Vegetables (Chinese Style)	300	600	7½-9½	2-3	Add 15 ml (1 tbsp) cold water.

Cooking guide for fresh vegetables

Use a suitable glass pyrex bowl with lid. Add 30-45 ml cold water (2-3 tbsp.) for every 250 g unless another water quantity is recommended – see table. Cook covered for the minimum time – see table. Continue cooking to get the result you prefer. Stir once during and once after cooking. Add salt, herbs or butter after cooking. Cover during a standing time of 3 minutes.

Hint: Cut the fresh vegetables into even sized pieces. The smaller they are cut, the quicker they will cook.

All fresh vegetables should be cooked using full microwave power (900 W).

Food	Portion (g)	Time (min.)	Standing time (min.)	Instructions
Broccoli	250 500	3-4 6-7	3	Prepare even sized florets. Arrange the stems to the center.
Brussels Sprouts	250	5-6	3	Add 60-75 ml (5-6 tbsp.) water.
Carrots	250	4-5	3	Cut carrots into even sized slices.
Cauliflower	250 500	4-5 7-8	3	Prepare even sized florets. Cut big florets into halves. Arrange stems to the center.
Courgettes	250	3-4	3	Cut courgettes into slices. Add 30 ml (2 tbsp.) water or a knob of butter. Cook until just tender.
Egg Plants	250	3-4	3	Cut egg plants into small slices and sprinkle with 1 tablespoon lemon juice.
Leeks	250	3-4	3	Cut leeks into thick slices.
Mushrooms	125 250	1-2 2-3	3	Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving.
Onions	250	4-5	3	Cut onions into slices or halves. Add only 15 ml (1 tbsp.) water.
Pepper	250	4-5	3	Cut pepper into small slices.
Potatoes	250 500	4-5 7-8	3	Weigh the peeled potatoes and cut them into similar sized halves or quarters.
Turnip Cabbage	250	5-6	3	Cut turnip cabbage into small cubes.

Steam Guide for Steamer

Pour 500 ml cold water into the steam plate of steamer. Put the steam tray into the plate, add food on tray and cover with stainless steel lid. Put steamer on the turntable. The cooking time depends on size, thickness and type of food.
When steaming thin slices or small pieces we recommend to reduce the time.
When steaming thick slices or big sized pieces of food you can add time.
Use the power levels and times in this table as a guide lines for steam cooking.

Food	Portion (g)	Cold Water (ml)	Power (W)	Time (min.)	Instructions
Broccoli, florets	400	500	900	12-18	Rinse and clean broccoli. Cut into similar sized florets. Put florets evenly on steam tray.
Carrots	400	500	900	15-20	Rinse and clean carrots and cut into even slices. Distribute slices on steam tray.
Cauliflower, whole	600	500	900	20-25	Clean whole cauliflower and set on steam tray.
Corn on the cob	400 g (2pcs)	500	900	23-28	Rinse and clean corn on the cobs. Put corn on the cobs side by side on steam tray.
Courgettes	400	500	900	10-15	Rinse courgettes and cut them into similar slices. Distribute evenly on steam tray.
Frozen Mixed Vegetables	400	500	900	18-23	Distribute frozen mixed vegetables (-18°C) e.g. broccoli, cauliflower, sliced carrots evenly on steam tray.
Potatoes (small)	500	500	900	25-30	Rinse and clean potatoes and pierce skin with a fork. Set whole potatoes evenly on steam tray.
Apples	800 g (4 apples)	500	900	15-20	Rinse and core apples. Put apples upright side by side on steam tray.

Food	Portion (g)	Cold Water (ml)	Power (W)	Time (min.)	Instructions
Boiled Eggs	3-8 eggs	500	900	15-20	Pierce 3-8 fresh eggs (size M) and set them in the small cavities of steam tray. After steaming keep standing covered for 2-5 minutes.
Blue Prawns	250 g (5-6pcs)	500	900	10-15	Sprinkle blue prawns with 1-2 tablespoons lemon juice. Put them evenly on steam tray.
Fish Fillets (cod fish, rose-fish)	500 g (2-3pcs)	500	900	12-17	Sprinkle fish fillets with 1-2 tablespoons lemon juice and add herbs and spices (e.g. rosemary). Put fillets evenly on steam tray.
Chicken breast fillets	400 g (2 fillets)	500	900	20-25	Rinse and clean the chicken breast fillets. Put chicken breast fillets side by side on steam tray.

Cooking guide for rice and pasta

Rice – Use a large glass pyrex bowl with lid – rice doubles in volume during cooking. Cook covered. After the cooking time is over, stir before standing time and salt or add herbs and butter.

The rice may not have absorbed all water after the cooking time is finished.

Pasta – Use a large glass pyrex bowl. Add boiling water, a pinch of salt and stir well. Cook uncovered. Stir occasionally during and after cooking. Cover during standing time and drain thoroughly afterwards.

Food	Portion (g)	Power (W)	Time (min.)	Standing time (min.)	Instructions
White Rice (Parboiled)	250 375	900	16-18 18-20	5	Add 500 ml cold water. Add 750 ml cold water
Brown Rice (Parboiled)	250 375	900	22-23 24-25	5	Add 500 ml cold water. Add 750 ml cold water
Mixed Rice (Nice + Wild Rice)	250	900	17-19	5	Add 500 ml cold water.
Mixed Corn (Rice + Grain)	250	900	19-20	5	Add 400 ml cold water.
Pasta	250	900	11-13	5	Add 1000 ml hot water.

Reheating

Your microwave oven will reheat food in a fraction of the time that conventional ovens hobs normally take.
Use the power levels and reheating times in the following chart as a guide. The times in the chart consider liquids with a room temperature of about +18 to +20 °C or a chilled food with a temperature of about +5 to +7°C.

Arranging and covering
Avoid reheating large items such as joint of meat – they tend to overcook and dry out before the center is piping hot. Reheating small pieces will be more successful.

Power levels and stirring
Some foods can be reheated using 900 W power while others should be reheated using 750 W, 600 W, 450 W or even 300 W. Check the tables for guidance. In general, it is better to reheat food using a lower power level, if the food is delicate, in large quantities, or if it is likely to heat up very quickly (mince pies, for example).

Stir well or turn food over during reheating for best results. When possible, stir again before serving.

Take particular care when heating liquids and baby foods. To prevent eruptive boiling of liquids and possible scalding, stir before, during and after heating. Keep them in the microwave oven during standing time. We recommend putting a plastic spoon or glass stick into the liquids. Avoid overheating (and therefore spoiling) the food.
It is preferable to underestimate cooking time and add extra heating time, if necessary.

Heating and standing times
When reheating food for the first time, it is helpful to make a note of the time taken – for future reference.

Always make sure that the reheated food is piping hot throughout.

Allow food to stand for a short time after reheating - to let the temperature even out. The recommended standing time after reheating is 2-4 minutes, unless another time is recommended in the chart.

Take particular care when heating liquids and baby food. See also the chapter with the safety precautions.

Reheating liquids

Always allow a standing time of at least 20 seconds after the oven has been switched off to allow the temperature to even out. Stir during heating, if necessary, and ALWAYS stir after heating. To prevent eruptive boiling and possible scalding, you should put a spoon or glass stick into the beverages and stir before, during and after heating.

Reheating Liquids and Food

Use the power levels and times in this table as a guide lines for reheating.

Food	Portion	Power	Time (min.)	Standing time (min.)	Instructions
Drinks (coffee, tea and water)	250 ml (1 mug) 500 ml (2 mugs)	900 W	1½-2 3-3½	1-2	Pour into mugs and reheat uncovered: 1 cup in the center, 2 cups side by side. Keep in microwave oven during standing time and stir well.
Soup (chilled)	250 g 450 g	900 W	3-4 4-5	2-3	Pour into a deep ceramic plate or deep ceramic bowl. Cover with plastic lid. Stir well after reheating. Stir again before serving.
Stew (chilled)	450 g	600 W	5½-6½	2-3	Put stew in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving.
Pasta with sauce (chilled)	350 g	600 W	4½-5½	3	Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic plate. Cover with microwave cling film. Stir before serving.
Filled pasta with sauce (chilled)	350 g	600 W	5½-6½	3	Put filled pasta (e.g. ravioli, tortellini) in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving.
Plated Meal (chilled)	350 g	600 W	5-6	3	Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film.

Reheating baby food

Baby Food

Empty into a deep ceramic plate. Cover with plastic lid. Stir well after reheating! Let stand for 2-3 minutes before serving. Stir again and check the temperature. Recommended serving temperature: between 30–40 °C.

Baby Milk

Pour milk into a sterilised glass bottle. Reheat uncovered. Never heat a baby's bottle with teat on, as the bottle may explode if overheated. Shake well before standing time and again before serving! Always carefully check the temperature of baby milk or food before giving it to the baby. Recommended serving temperature: ca. 37°C.

REMARK:

Baby food particularly needs to be checked carefully before serving to prevent burns. Use the power levels and times in the next table as a guide lines for reheating.

Reheating Baby Food and Milk

Use the power levels and times in this table as guide lines for reheating.

Food	Portion	Power	Time (min.)	Standing time (min.)	Instructions
Baby food (vegetables + meat)	190 g	600 W	30 sec.	2-3	Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully.
Baby porridge (grain + milk + fruit)	190 g	600 W	20 sec.	2-3	Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully.
Baby milk	100 ml	300 W	30-40 sec.	2-3	Stir or shake well and pour into a sterilized glass bottle. Place into the center of turn-table. Cook uncovered. Shake well and stand for at least 3 minutes. Before serving, shake well and check the temperature carefully.
	200 ml		1 min. to 1 min. 10 sec.		

Defrosting

Microwaves are an excellent way of defrosting frozen food. Microwaves gently defrost frozen food in a short period of time. This can be of great advantage, if unexpected guests suddenly show up.

Frozen poultry must be thoroughly thawed before cooking. Remove any metal ties and take it out of any wrapping to allow thawed liquid to drain away.

Put the frozen food on a dish without cover. Turn over half way, drain off any liquid and remove any giblets as soon as possible.
Check the food occasionally to make sure that it does not feel warm.
If smaller and thinner parts of the frozen food start to warm up, they can be shield by wrapping very small strips of aluminium foil around them during defrosting.

Should poultry start to warm up on the outer surface, stop thawing and allow it to stand for 20 minutes before continuing.
Leave the fish, meat and poultry to stand in order to complete defrosting.
The standing time for complete defrosting will vary depending on the quantity defrosted. Please refer to the table below.

Hint: Flat food defrosts better than thick and smaller quantities need less time than bigger ones. Remember this hint while freezing and defrosting food.

For defrosting of frozen food with a temperature of about -18 to - 20 °C, use the following table as a guide.

All frozen food should be defrosted using defrosting power level (180 W).

Food	Portion	Time (min.)	Standing time (min.)	Instructions
Meat				
Minced Meat	250 g 500 g	4-6 9-11	15-30	Place the meat on the ceramic plate. Shield thinner edges with aluminium foil. Turn over after half of defrosting time!
Pork Steaks	250 g	7-8		
Poultry				
Chicken Pieces	500 g (2 pcs)	12-14	15-60	First, put chicken pieces first skin-side down, whole chicken first breast-side-down on ceramic plate. Shield the thinner parts like wings and ends with aluminium foil. Turn over after half of defrosting time!
Whole Chicken	1200 g	28-32		
Fish				
Fish Fillets	200 g	6-7	10-25	Put frozen fish in the middle of ceramic plate. Arrange the thinner parts under the thicker parts. Shield narrow ends of fillets and tail of whole fish With aluminium foil. Turn over after half of defrosting time!
Whole Fish	400 g	11-13		
Fruit				
Berries	300 g	6-7	5-10	Spread fruit on a flat, round glass dish (with a large diameter).
Bread				
Bread Rolls (Each ca. 50 g)	2 pcs 4 pcs	1-1½ 2½-3	5-20	Arrange rolls in a circle or bread horizontally on kitchen paper on the ceramic plate. Turn over after half of defrosting time!
Toast/Sandwich	250 g	4-4½		
German bread (wheat + rye flour)	500 g	7-9		

GRILL

The grill-heating elements are located underneath the ceiling of the cavity. They operate while the door is closed and the turntable is rotating. The turntable's rotation makes the food brown more evenly. Preheating the grill for 2-3 minutes will make the food brown more quickly.

Cookware for grilling:
Should be flameproof and may include metal. Do not use any type of plastic cookware, as it can melt.

Food suitable for grilling:
Chops, sausages, steaks, hamburgers, bacon and gammon rashers, thin fish portions, sandwiches and all kinds of toast with toppings.

IMPORTANT REMARK:
Whenever the grill only mode is used, please remember that food must be placed on the high rack, unless another instruction is recommended.

MICROWAVE + GRILL
This cooking mode combines the radiant heat that is coming from the grill with the speed of microwave cooking.
It operates only while the door is closed and the turntable is rotating. Due to the rotation of the turntable, the food browns evenly. Five combination modes are available with this model:
600 W + Grill, 450 W + Grill, 300 W + Grill, 180 W + Grill and 100 W + Grill.

Cookware for cooking with microwaves + grill
Please use cookware that microwaves can pass through. Cookware should be flameproof. Do not use metal cookware with combination mode. Do not use any type of plastic cookware, as it can melt.

Food suitable for microwaves + grill cooking:
Food suitable for combination mode cooking include all kinds of cooked food which need reheating and browning (e.g. baked pasta), as well as foods which require a short cooking time to brown the top of the food. Also, this mode can be used for thick food portions that benefit from a browned and crispy top (e.g. chicken pieces, turning them over half way through cooking). Please refer to the grill table for further details.

IMPORTANT REMARK:
Whenever the combination mode (microwave + grill) is used, the food should be placed on the high rack, unless another instruction is recommended. Please refer to the instructions in the following chart.

The food must be turned over, if it is to be browned on both sides.

Grill Guide

Preheat the grill with the grill-function for 2-3 minutes.
Use the power levels and times in this table as guide lines for grilling. Use oven gloves when taking out.

Fresh Food	Portion	Power	1. Side Time (min.)	2. Side Time (min.)	Instructions
Toast Slices	4 pcs (each 25 g)	Grill only	2-3	2- 2½	Put toast slices side by side on the high rack.
Grilled Tomatoes	400 g (2 pcs)	300 W + Grill	5-6	-	Cut tomatoes into halves. Put some cheese on top. Arrange in a circle in a flat glass pyrex dish. Place it on the low rack. Stand for 2-3 minutes.
Tomato-Cheese Toast	4 pcs (300 g)	180 W + Grill	5-6	-	Toast the bread slices first. Put the toast with topping on the high rack. Stand for 2-3 minutes
Toast Hawaii (ham, pineapple, cheese slices)	4 pcs (500 g)	300 W + Grill	5-6	-	Toast the bread slices first. Put the toast with topping on the high rack. Stand for 2-3 minutes.
Baked Potatoes	500 g	450 W + Grill	14-16	-	Cut potatoes into halves. Put them in a circle on the high rack with the cut side to the grill.
Gratin Potatoes/ vegetables (chilled)	450 g	450 W + Grill	9-11	-	Put the fresh gratin into a small glass pyrex dish. Put the dish on the low rack. After cooking stand for 2-3 minutes.
Baked Apples	2 apples (ca.400 g)	300 W + Grill	6-7	-	Core the apples and fill them with raisins and jam. Put some almond slices on top. Put apples on a flat glass pyrex dish. Place the dish directly on the low rack.
Chicken Pieces	500 g (2 pcs)	300 W + Grill	9-11	8-10	Brush chicken pieces with oil and spices. Put them in a circle on the high rack. After grilling stand for 2-3 minutes.
Beef Steaks (medium)	400 g (2 pcs)	Grill only	8-12	6-10	Brush the beef steaks with oil. Lay them in a circle on the high rack. After grilling stand for 2-3 minutes.
Roast Fish	400-500 g	300 W + Grill	6-8	5½-6½	Brush skin of whole fish with oil and add herbs and spices. Put two fish side by side (head to tail) on the high rack. After grilling stand for 2-3 minutes.

Crusty Plate Guide

We recommend to preheat crusty plate directly on the turntable. Preheat crusty plate for 3-4 min. and follow the times and instructions in the table. Use oven gloves while taking out.

Food	Portion	Preheat		Cooking		Instructions
		Mode	Time (min.)	Mode	Time (min.)	
Bacon	4-6 slices (80 g)	600 W + Grill	3	600 W + Grill	3-4	Preheat crusty plate. Put slices side by side on crusty plate. Put plate on high rack.
Grilled Tomatoes	200 g	600 W + Grill	3	300 W + Grill	3½-4½	Preheat crusty plate. Cut tomatoes in halves. Put some cheese on top. Arrange in a circle on plate and set on high rack.
Potato Wedges	250 g	600 W + Grill	4	450 W + Grill	8-10	Rinse and clean potatoes. Cut into wedges or cubes. Brush with olive oil, herbs and spices. Distribute cubes evenly on plate. Put plate on high rack. Turn over after 5-7 minutes.
Grilled Vegetables	250 g	600 W + Grill	4	450 W + Grill	5-7	Preheat crusty plate and brush with 1 tbsp. oil. Put fresh sliced vegetables on plate e.g. pieces of pepper, onions, courgette slices and mushrooms. Put plate on high rack.
Frozen Pizza	350 g	600 W + 180 °C	4	450 W + 200 °C	10-12	Preheat crusty plate. Put the frozen pizza on crusty plate. Put plate on high rack.
Frozen Baguettes	250 g	600 W + 180 °C	3	180 W + 200 °C	10-12	Preheat crusty plate. Put the two frozen aguettes with topping (e.g. vegetables, ham and cheese) on plate. Put plate on high rack.
Frozen Oven Chips	250 g	600 W + 180 °C	4	180 W + 200 °C	12-14	Preheat crusty plate. Distribute oven chips evenly on crusty plate. Put plate on high rack. Turn over after half of cooking time.
Chicken Nuggets	300 g	600 W + Grill	4	600 W + Grill	6-8	Preheat crusty plate. Brush plate with 1 tbsp. oil. Put chicken nuggets on crusty plate. Put plate on the high rack. Turn over after 5-6 minutes.

CONVECTION

Cooking with convection is the traditional and well known method of cooking food in a traditional oven with hot air.
The heating element and the fan position is at the side-wall, so that the hot air is circulating.

Cookware for convection cooking:
All conventional ovenproof cookware, baking tins and sheets – anything you would normally use in a traditional convection oven – can be used.

Food suitable for convection cooking:
All biscuits, individual scones, rolls and cakes should be made by this mode as well as rich fruit cakes, choux pastry and soufflés.

MICROWAVES +CONVECTION

This mode combines the microwave energy with the hot air and is therefore reducing the cooking time while giving the food a brown and crispy surface.
Cooking with convection is the traditional and well known method of cooking food in an oven with hot air, circulated by a fan at the left side of cavity.
Five combination modes are available with this model:
600 W + Convection, 450 W + Convection, 300 W + Convection, 180 W + Convection and 100 W + Convection.

Cookware for cooking with microwaves + convection:
Should be able to let the microwaves pass through. Should be ovenproof (like glass, pottery or china without metal trims); similar to the cookware described under MW + Grill.

Food suitable for microwave + convection cooking:
All kinds of meats and poultry as well as casseroles and gratin dishes, sponge cakes and light fruit cakes, pies and crumbles, roast vegetables, scones and breads.

Convection guide

Preheat the convection with the fast pre-heat function to the desired temperature. Use the power levels and times in this table as guide lines for convection cooking. Use oven gloves when taking out.

Fresh Food	Portion	Power	Time	Instructions
PIZZA Frozen Pizza (ready baked)	300-400 g	450 W + 200 °C	7-9	Place the pizza on the low rack. After baking stand for 2-3 minutes
PASTA Frozen Lasagne	400 g	450 W + 200 °C	16-18	Put into a suitable sized glass pyrex dish or leave in the original packaging (take care that this is suitable for microwaves and oven heat). Put frozen lasagne on the low rack. After cooking stand for 2-3 minutes.
MEAT Roast Beef/ Roast Lamb (medium)	1000-1200 g	450 W + 160 °C	1st side 15-17 2nd side 10-14	Brush beef/ lamb with oil and spice it with pepper, salt and paprika. Put it on the low rack, first with the fat side down. After cooking wrap in aluminium foil and stand for 10-15minutes.
Roast Chicken	1100-1200 g	450 W + 190 °C	1st side 15-17 2nd side 13-15	Brush chicken with oil and spices. Put chicken first breast side down, second side breast side up on the low rack. After cooking stand for 5 minutes.
BREAD Frozen Bread Rolls	6 pcs (350 g)	100 W + 160 °C	6-8	Put bread rolls in a circle on the low rack. Stand 2-3 minutes.
Garlic Bread (chilled, pre-baked)	200 g (1 pc)	180 W + 220 °C	6-8	Put the chilled baguette on baking paper on the low rack. After baking stand for 2-3 minutes.
CAKE Marble Cake (fresh dough)	700 g	Only 180 °C	70-80	Put the fresh dough in a small rectangular black metal baking dish (length 25 cm). Put the dish on the low rack. After baking stand for 5-10 minutes.
Muffins (fresh dough)	6x45 g (350-400 g)	Only 175°C	20-25	Fill the fresh dough evenly in a black metal dish for 6 muffins. Put the dish on the low rack. After baking stand for 5 minutes.
Croissants/ Bread Rolls (fresh dough)	200-250 g	Only 200 °C	13-18	Put the chilled croissants or bread rolls on baking paper on the low rack.
Frozen Cake	1000 g	180 W + 160 °C	16-18	Put the frozen cake directly on the low rack. After defrost and warming keep standing for 15-20 minutes.

Square tray guide

Use square tray accessory only with convection or grill mode.
Insert the square tray into the support guide.
Preheat the oven with the fast preheat function to the desired temperature, unless it is not recommended – see table.
When using grill only function, preheat the grill for 3-4 minutes.

Use the cooking times and instructions in this table as guide lines for convection baking. Always use oven gloves, while taking out.

Fresh Food	Portion	Preheat	Power	Time (min.)	Instructions
Toast bread	100 g	Grill	Grill	8-10	Put Toast bread on square tray. Turn over, after 4-5 minutes.
Cheese toast	250 g	Grill	Grill	4-6	Toast bread and put tomato slices and cheese on top. Put cheese toasts side by side on square tray.
Grilled vegetables	500 g	Grill	Grill	15-20	Put marinated vegetables, such as small tomatoes, courgette slices, pepper slices and mushrooms on the square tray.
Frozen pizza	350 g	200 °C	200 °C	15-20	Put frozen pizza in the center on square tray.
Homemade pizza	800 g	210 °C	210 °C	20-25	Put fresh pizza dough (400 g) flat on square tray using kitchen paper. Pierce dough with a fork. Distribute topping e.g. tomato sauce, vegetables and grated cheese evenly on top.
Frozen oven chips	500 g	220 °C	220 °C	23-26	Distribute oven chips evenly on square tray.
Loaf cake	700 g	-	160 °C	55-65	Put fresh dough into a rectangular black metal dish (length 25 cm). Set dish widthways on square tray.
Sponge cake	700 g	-	160 °C	40-50	Put the fresh dough in a round black metal dish. Put cake in the center of square tray.
Cookies	200 g	180 °C	180 °C	8-12	Distribute cookies evenly on square tray.
Muffins	600 g	175°C	175°C	20-25	Put the fresh dough into black metal baking dish for 12 muffins. Insert muffin dish on square tray or directly on support guide into oven.

Quick & Easy

MELTING BUTTER

Put 50 g butter into a small deep glass dish. Cover with plastic lid.
Heat for 30-40 seconds using 900 W, until butter is melted.

MELTING CHOCOLATE

Put 100 g chocolate into a small deep glass dish.
Heat for 3-5 minutes, using 450 W until chocolate is melted.
Stir once or twice during melting. Use oven gloves while taking out!

MELTING CRYSTALLIZED HONEY

Put 20 g crystallized honey into a small deep glass dish.
Heat for 20-30 seconds using 300 W, until honey is melted.

MELTING GELATINE

Lay dry gelatine sheets (10 g) for 5 minutes into cold water.
Put drained gelatine into a small glass pyrex bowl.
Heat for 1 minute using 300 W. Stir after melting.

COOKING GLAZE/ICING (FOR CAKE AND GATEAUX)

Mix instant glaze (approximately 14 g) with 40 g sugar and 250 ml cold water.
Cook uncovered in a glass pyrex bowl for 3½ to 4½ minutes using 900 W, until glaze/icing is transparent. Stir twice during cooking.

COOKING JAM

Put 600 g fruits (for example mixed berries) in a suitable sized glass pyrex bowl with lid. Add 300 g preserving sugar and stir well.
Cook covered for 10-12 minutes using 900 W.
Stir several times during cooking. Empty directly into small jam glasses with twist-off lids. Stand on lid for 5 minutes.

COOKING PUDDING

Mix pudding powder with sugar and milk (500 ml) by following the manufacturers instructions and stir well. Use a suitable sized glass pyrex bowl with lid. Cook covered for 6½ to 7½ minutes using 900 W. Stir several times well during cooking.

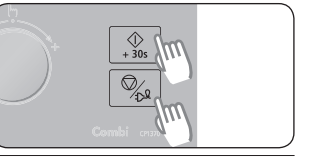
BROWNING ALMOND SLICES

Spread 30 g sliced almonds evenly on a medium sized ceramic plate.
Stir several times during browning for 3½ to 4½ minutes using 600 W.
Let it stand for 2-3 minutes in the oven. Use oven gloves while taking out!

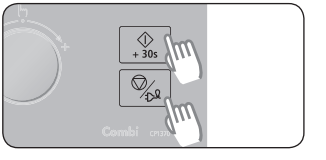
SWITCHING OFF THE BEEPER

You can switch the beeper off whenever you want.

1. To switch beeper off, press **Stop/Cancel/ Power save** and **Start** button at the same time.



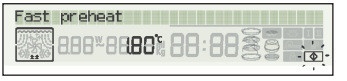
2. To switch beeper back on, press **Stop/ Cancel/Power save** and **Start** button again at the same time.



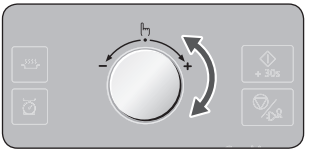
FAST PREHEATING THE OVEN

For convection cooking, it is recommended that you preheat the oven to the appropriate temperature before placing the food in the oven. When the oven reaches the requested temperature, it is maintained for approximately 10 minutes; it is then switched off automatically.
Check that the heating element is in the correct position for type of cooking that you require.

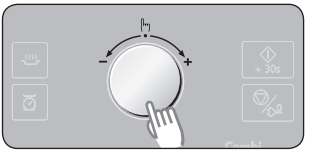
1. Turn **Mode Selector** dial to Fast Preheat mode position.



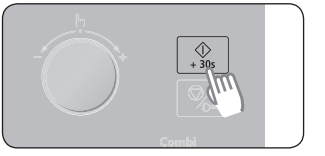
2. Turn **Multi Function Selector** Dial to desired temperature. (Default : 180 °C)



3. Press **Selector** button to set desired temperature.



4. Press **Start** button.



Result : The oven is preheated to the requested temperature.

- The display times are 4 seconds.
  Ex) In fast preheat mode at 180 °C.
- Upon arrival at the preset temperature, the oven beeps 4 times and the temperature is kept for 10 minutes.
- After 10 minutes, the beeps 4 times and the operation stops.

In case the inner temperature has reached the preset temperature, the beeps 4 times when temperature and the preset temperature is kept for 10 minutes.

SPIT-ROASTING

The roasting spit is useful for barbecue cooking, as you do not need to turn the meat over. It can be used for combined microwave and Convection cooking.

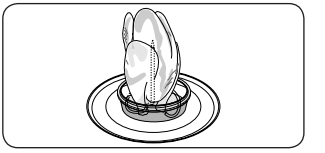
Make sure that the weight of the meat is evenly distributed on the spit and that the spit rotates freely.

Always use oven gloves when touching the recipients in the oven, as they will be very hot.

1. Push the roasting spit through the center of the meat.

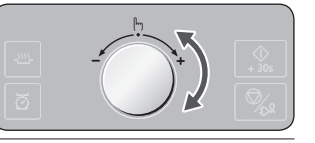
   Example: Push the spit between the backbone and breast of a chicken.

   Place the spit on its stand and place the stand onto the glass bowl and the glass bowl onto the turntable. To help brown the meat, brush it with cooking oil.

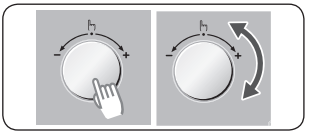


1. Turn **Mode Selector** dial to Convection Combi mode position.

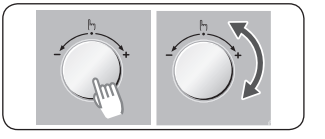
2. Set the cooking time by turning the **Multi Function Selector**.
   (The maximum cooking time is 90 minutes.)



3. If you want to change power level; Press the **Selector** button and then select appropriate power level by turning the **Multi Function Selector**.
   - Default : 600 W
   - 600, 450, 300, 180, 100 W

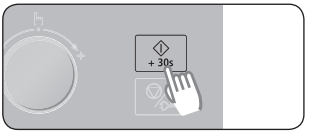


4. If you want to change temperature; Press the **Selector** button and then select appropriate temperature by turning the **Multi Function Selector**. (40-210 °C)
   - Default : 180 °C
   - 40-210 °C



5. Press **Start** button.
   - Cooking start and spit rotates.

   Result : When cooking has finished, the oven will beep and flash “End” four times. The oven will then beep one time per minute.



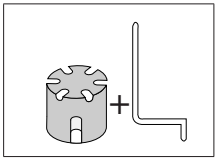
6. When the meat has been fully cooked, carefully remove the spit, using oven gloves to protect your hands.

USING THE VERTICAL MULTI-SPIT

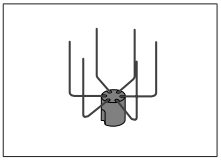
MULTI-SPIT FOR KEBAB

Using the multi-spit with 6 kebab skewers you can easily barbecue meat, poultry, fish, vegetables (like onions, peppers or courgettes) and fruit which have been cut into pieces.

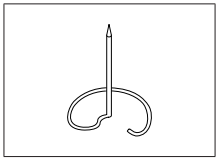
You can prepare the above food with the kebab skewers by using convection or combination mode.



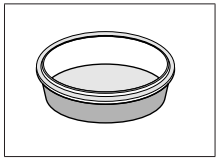
Coupler Barbecue, Skewer



Multi-Spit



Roasting-Spit



Glass Bowl

USE OF THE MULTI-SPIT WITH KEBAB SKEWERS

1. For preparing kebabs with the multi-spit use the 6 skewers.
2. Put the same amount of food on each skewer.
3. Place the roasting- spit into the glass bowl and insert the multi-spit into it.
4. Put the glass bowl with the multi-spit in the centre of the turntable.

Make sure that the grill heating element is in the right position at the back wall of the cavity and not at the top before starting the grilling process.

REMOVING THE MULTI-SPIT FROM THE OVEN AFTER GRILLING

1. Use oven gloves for taking for glass bowl with the multi-spit out of the oven, because it will be very hot.
2. Remove multi-spit out of the spit stand by using oven gloves as well.
3. Carefully remove the skewers and use a fork for removing the food pieces from the skewers.

The multi--is not suitable for cleaning in the dishwasher. Therefore clean it with warm water and washing up liquid by hand. Remove the vertical multi-spit from the oven, after use.

CLEANING YOUR OVEN

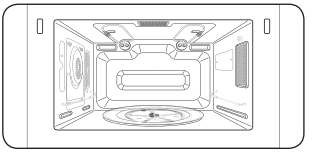
Using the steam clean feature

The steam provided by steam clean system will soak the cavity surface.
After using steam clean function, you can easily clean the cavity of oven.

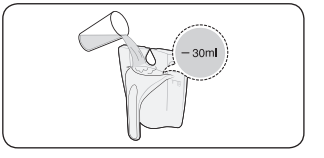
Important:

- Use this function only after the oven has completely cooled. (Room temperature)
- Use normal water only,and no distilled water.

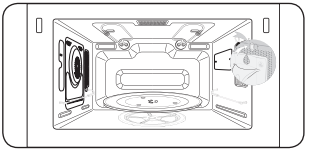
1. Open the Door.



2. Fill with water following guide line inside the water bowl.
- The line is about 30 ml.

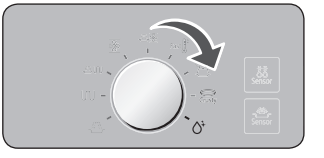


3. Please attach the water bowl in right side of the oven.

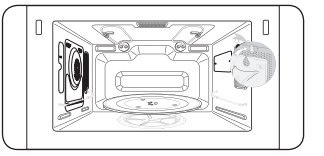


4. Close the door.

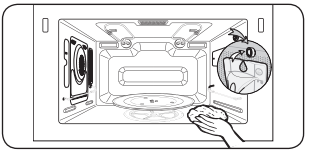
5. Turn mode **Selector Dial** to **Steam Clean** mode position. And Press the **Start** button.



6. Open the Door.



7. Please clean cavity of oven with dried dishtowel.
Remove the turntable, support tray and then only under rack with kitchen paper.



- Water Bowl only can be use during “Steam Clean” mode.
- When cooking non-liquid items, remove water bowl because It will damage and cause fire to the microwave oven.

Cleaning your microwave oven

Clean your oven regularly to prevent grease and food particles from building up, especially on inside and outside surfaces, door and door seals.

1. Clean outside surfaces with a soft cloth and warm soapy water Rinse and dry.
2. Remove any splashes or stains on inside surfaces with a soapy cloth Rinse and dry.
3. To loosen hardened food particles and remove smells, place a cup of diluted lemon juice on the floor of the empty oven and heat for ten minutes at maximum power.
4. Wash the inside.

Important

- Take special care NOT to spill water in the vents.
- NEVER use abrasive products or chemical solvents.
- ALWAYS ensure that door seals are clean to prevent particles from building up so that the door can close properly.

troubleshooting and error code

STORING AND REPAIRING YOUR MICROWAVE OVEN

Repairs should only be made by a qualified service technician.

If oven requires servicing, unplug the oven and contact the nearest Samsung Customer Service Center.

When calling, please have the following information ready:

- The model number and serial number (Can be found at rear of the oven.)
- Warranty details
- Clear description of the problem

If oven must be temporarily stored, choose a clean dry place as dust and dampness can cause damage.

TROUBLESHOOTING

If you have problems with your oven, try the solutions suggested below. They may save you the time and inconvenience of an unnecessary service call.

Food remains uncooked.

- Ensure timer has been set correctly and Start button pressed.
- Firmly close door.
- Make sure you have not blown a fuse or triggered a circuit breaker.

Food is either overcooked or undercooked.

- Make sure appropriate cook time was used.
- Make sure appropriate power level was used.

Sparking and cracking (arcing) occur inside the oven.

- Make sure you are using proper cookware without metal trimmings.
- Make sure no forks or other metal utensils have been left inside the oven.
- If using aluminum foil, make sure it is not too close to inside walls.

The oven causes interference with radios or televisions.

- Slight interference on televisions or radios may occur when the oven is operating. To minimize this effect, try to install oven away from televisions, radios and aerials.

Electronic interference causes display to be reset.

- Disconnect the power plug and reconnect it. Reset the time.

Condensation appears inside the oven.

- This is a normal occurrence. Simply wipe away after cooking.

The fan continues to operate after the oven has been turned off.

- This is a normal occurrence. Cooling fan may continue to operate for up to cooling down the oven after oven has been turned off.

Air flow is detected around the door and outer casing.

- This is a normal occurrence.

Light reflection around the door and outer casing.

- This is a normal occurrence.

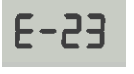
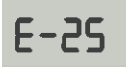
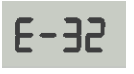
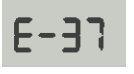
Steam escapes from around the door or vents.

- This is a normal occurrence.

A clicking sound occurs while the oven is operating, especially in defrosting mode.

- This is a normal occurrence.

ERROR CODES

Error Code	General Functions
	GAS SENSOR OPEN In case the value of the gas sensor value is more than 210 during operation/cancellation.
	GAS SENSOR SHORT In case the value of the gas sensor value is less than 6 during operation/cancellation.
	GAS SENSOR MAX TIME In case of gas sensor time is over estimated cook time.
	TEMPER SENSOR OPEN In case the value of the temperature sensor value is more than 250 during operation/cancellation.
	TEMPER SENSOR SHORT In case the value of the temperature sensor is less than 5 during operation/cancellation.
	**UNFINISHED PREHEAT** In case the oven has not reached the desired temperature although a certain amount of time has passed(Unfinished preheating).
	**OVER 230 °C DURING OPERATION OF MWO MODE** In case the temperature rises over 230 °C during operation of mwo mode(fire sensed).
	WEIGHT SENSOR OPEN In case the value of the weight sensor value is more than 999 during operation/cancellation.
	**WEIGHT SENSOR SHORT** In case the value of the weight sensor value is less than 30 during operation/cancellation.
	**TURN TABLE TAKE OFF** In case of taking off the support tray
	DAMPER S/W In case it fails to sense the DAMPER to open or close for 1 minutes.

technical data

Samsung strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice.

TECHNICAL DATA

Power Source		230 V ~ 50 Hz
Power Consumption	Maximum power	3050 W
	Microwave	1550 W
	Grill	1550 W
	Convection	2000 W
Output Power		100 W / 900 W (IEC - 705)
Operating Frequency		2450 MHz
Magnetron		OM75P (20)
Cooling Method		Cooling fan motor
Dimensions (W x H x D)	Outside	520 x 385 x 481 mm
	Oven Cavity	400 x 235 x 385 mm
Volume		36 liter
Weight	Net	26.5 kg approx

Note

Note

QUESTIONS OR COMMENTS

COUNTRY	CALL	OR VISIT US ONLINE AT
TURKEY	444-77-11	www.samsung.com
SOUTH AFRICA	0860-SAMSUNG (726-7864)	
U.A.E	800-SAMSUNG (726-7864)	
BAHRAIN	8000-4726	-
JORDAN	800-22273	-

Code No. : DE68-03437R-01